



*At Napa Cellars, we're putting a modern spin on classic Napa wines, combining Napa's legendary terroir with contemporary sensibilities to create delicious wines that possess all of the character you've come to expect from Napa, but with an attitude and price that we think you'll find rather refreshing. In doing so, we're redefining what Napa wine can be. Cheers!*

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## CHICKEN SAFFRON BROCHETTES WITH SPANISH CHORIZO

PAIR WITH THE 2009 NAPA CELLARS CHARDONNAY (SRP \$24)

A trip to Spain was the inspiration for a recipe that rearranges traditional ingredients for New World tastes. Free range chicken gives the best flavor and texture in such a simple treatment - an excellent match for Napa Cellars Chardonnay.

Serves 4

### INGREDIENTS:

2 lbs. boneless chicken meat (breast and/or thigh), skin left on  
Salt, freshly ground black pepper  
1/2 teaspoon oregano  
1 1/2 teaspoons saffron  
1/4 teaspoon thyme  
1 teaspoon minced garlic  
1/4 cup red wine vinegar  
1/2 cup olive oil  
1/2 cup minced white onion  
8 oz. Spanish chorizo or linguisa sausage, cut in 1/4 inch rounds  
1/2 cup black olives (Kalamata type)

### INSTRUCTIONS:

Cut chicken meat in cubes about 1 inch on each side. Season with salt and pepper. Rub the saffron and herbs between your fingers and sprinkle evenly over chicken pieces; transfer to a small bowl. Gently mix in the garlic, vinegar and olive oil; cover and refrigerate overnight. Slice the chorizo and alternate pieces of chicken and sausage on 8 metal skewers (use about 4-6 pieces of chicken and 4 rounds of sausage on each). Bring to room temperature. Build a medium fire and grill the brochettes, turning frequently as needed to brown evenly, about 5-10 minutes. Serve on a bed of couscous and garnish with olives.