



## **ROASTED CHICKEN LEGS WITH CARAMELIZED TURNIPS, EARLY POMME FRUITS AND SAUTEED CHARD AND ESCAROLE (SERVES 4) PAIRED WITH 2017 HIRONDELLE CABERNET SAUVIGNON**

An original recipe by Chef Helen Goelet, one of six grandchildren of founder John Goelet. Helen fell head-over-heels in love with cooking when she was just 10 years old and uses her knowledge of wine to create complex and exciting food pairings to experience the possibilities present in each glass.

### **INGREDIENTS**

For the chicken (optional: substitute duck legs or breast)

- 4 quarters chicken (leg and thigh)
- 4 turnips, cut into 2” sticks and cut into quarters lengthwise as the turnip thickens
- 2 early pomme fruits (gravenstein apples) cut into three circles each.
- 4 tbsp unsalted butter
- 2 tbsp olive oil
- Salt and pepper

For the chard and escarole

- 1 large bunch escarole, washed and cut into 1 inch strips
- 1 large bunch swiss chard, washed, stripped from the stems, and cut into 1 inch strips
- 2 cloves garlic, finely minced
- 1 lemon, juiced
- 1 tbsp apple cider vinegar
- Olive oil
- Salt and pepper
- Pinch of red pepper flakes (optional)

### **INSTRUCTIONS**

Season the chicken generously with salt and pepper and rest on a rack at room temperature for an hour. As the chicken comes to temp, cut the turnips and apples. Preheat the oven to 400 degrees. In a cast iron skillet, melt the butter and olive oil over medium-high heat. Sear the skin side of the chicken until golden brown, roughly 4 minutes, and set aside. Arrange apples and turnips in the pan, season with salt and pepper, then nestle chicken into the pan, crispy skin-side-up. Place the pan in the oven and cook for 25 minutes, or until the chicken reads 165 degrees on a meat temperature.

While the chicken rests, bring a large pan or heavy-bottomed pot to medium high heat on the stovetop. Add oil, chard, escarole, salt pepper and chili flakes (if using) and sautee until they wilt, roughly 2 minutes. Add lemon juice and apple cider vinegar and sautee for another 30 seconds. Serve hot with chicken.