

Poached Red Wine Chicken

Recipe By Rivky Kleiman



Cooking and Prep:  3 h

Serves:  8

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Shabbat

Diet: Gluten Free, Low Carb

Source: Family Table by

Mishpacha Magazine

My mother has always loved the kitchen, and to this day still enjoys playing with ingredients. Here's a recipe that she came up with one Erev Shabbos and so graciously shared. Don't be scared off by the dry red wine, as it only intensifies the flavors and results in an incredibly delectable chicken.

Ingredients (9)

Main ingredients

- 8 pieces chicken (bottoms or quarters)
- onion powder, to taste
- garlic powder, to taste
- seasoned salt, to taste
- paprika, to taste
- 1 cup **Alfasi Cabernet Sauvignon** or other good-quality dry red wine

- 1/4 cup Gefen Duck Sauce
 - 1 tablespoon Haddar Dijon Mustard
 - 2 tablespoons lemon juice
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Start Cooking

Prepare Chicken

1. Preheat oven to 350 degrees Fahrenheit.
2. Arrange chicken pieces in a pan and season with onion powder, garlic powder, seasoned salt, and paprika.
3. Combine all the marinade ingredients in a medium-sized bowl and pour over chicken.
4. Allow to rest on the counter for up to an hour (if time allows).
5. Bake covered 45 minutes.
6. Baste chicken and then bake uncovered for another 45 minutes.

Variation: Orange juice can be used instead of lemon juice.