



Meyer Lemon and Moroccan Chicken

I am always looking for healthy chicken recipes that pair with wine. This recipe was developed to use Meyer lemons from our front yard, which many of you have picked directly off our tree. This recipe uses and compliments our 2007 Sauvignon Blanc.

- 1 Salt Preserved Meyer Lemon-Diced (Optional)
- 1-Tablespoon Olive Oil
- 1 Diced Large Onion
- 2 Roasted Garlic Cloves
- 1-Tablespoon Paprika
- 2 Teaspoons Ground Cumin
- 1-Teaspoon Ground Cinnamon
- 1-Teaspoon Ground Ginger
- 1-Teaspoon Ground Cardamom
- 2 Cups Taylor Family Vineyards Sauvignon Blanc
- 1 4 ½ LB Free Range Chicken, Cut into 8 Pieces, Skins removed
- 2 Tablespoon juice Fresh Meyer Lemon
- 1-Tablespoon Sugar
- ½ Teaspoon Worcestershire Sauce
- ½ Cup Green Olives

Heat oil in large skillet over medium-high heat. Sauté onion and garlic, sprinkle with fresh ground black pepper. Add spices, stir one minute to combine. Add wine, bring to a boil. Season chicken with salt and fresh ground pepper. Add to skillet with preserved lemon or 1-teaspoon salt. Cover, reduce heat and simmer until chicken is thoroughly cooked (30 minutes). Transfer chicken to platter. Add lemon juice, Worcestershire Sauce, sugar and green olives. Season, as needed with salt and fresh ground pepper. Pour sauce over chicken. Serve with Taylor Family Vineyards Sauvignon Blanc and Basmati Rice.

Recipe by Sandy Taylor Carlson