



# Grilled Mediterranean Chicken

*Pairs perfectly with our  
2014 Prelude*

## **Grilling Ingredients:**

- 3 to 5 lbs chicken pieces, bone-in, skin-on
- Olive oil, salt & pepper

## **For the Topping:**

- 1 tbsp capers
- 2 tbsp Kalamata olives, pitted & roughly chopped
- 2 tbsp pepperoncini, roughly chopped
- 1 tbsp fresh oregano, chopped
- ¼ lb Feta cheese, crumbled
- 2 plum tomatoes, diced
- 1 tbs fresh lemon juice
- 2 tbs extra virgin olive oil
- Coarse ground black pepper to taste

## **For the Brine:**

- ½ cup shallots
- 2 cloves garlic
- 1 lemon, zested & juiced
- ½ cup Kalamata olives
- ½ cup pepperoncini
- ¼ cup capers
- 1 bunch parsley
- ¼ cup oregano
- 8 whole peppercorns
- 1 tsp Kosher salt
- ½ cup liquid from capers, olives, & pepperoncini
- ¼ lb Feta cheese
- ¼ cup extra virgin olive oil
- ¼ LVD 2014 Prelude
- 1 ¾ cups water



## Preparation:

- Using a food processor, chop shallots, garlic, olives, lemon zest/juice, pepperoncini, capers, parsley, oregano, peppercorns, salt and liquid reserved from jars. Process to form a thick paste then slowly add olive oil with the processor running. Add water and mix to combine until the consistency is a thick paste.
- Place chicken pieces in one or more gallon Ziploc bags and pour in brine paste. Massage the chicken to completely cover with paste. Seal and refrigerate for at least six hours or overnight.
- Remove the chicken from the bags and rinse. Discard brine paste. Line a tray with paper towels and place rinsed chicken onto the towels. Use additional paper towels to dry the top of the chicken. Let sit at room temperature for 30 minutes.
- Mix all of the topping ingredients in a small bowl and refrigerate until later.
- When the grill is ready, brush both sides of the chicken with olive oil and sprinkle skin side with salt and pepper.
- Grill skin side down for two minutes to crisp the skin. After two minutes, reduce grill to low heat and move the chicken to a cooler part of the grill or an upper rack if possible. Place skin side up, cover, and grill for 15 more minutes until cooked through. Try to keep the grill in the 350° to 400° range.
- Remove from the grill, top with the topping, and serve over white rice or pasta.