



THE R+R SHOW

EPISODE 2: PETALUMA CHICKEN

serves 4

cook time: 2 hours

Grits

1 cup	White Grits
1 quart	Water
4 Tbls.	Butter
To Taste	Salt

1. In a large pot, bring water to a boil and stir in grits.
2. Stir frequently for about an hour or so, and finish with butter and salt.

Green Chile Salsa

4 ea	Peeled Tomatillo
1 ea	Large Jalapeño
2 ea	Large Poblano Peppers
2 ea	Large Anaheim Peppers
10 ea	Green Onions
4 cloves	Garlic

1. Mix everything in a bowl and toss with a little olive oil and salt.
2. Roast in the oven at 350 degrees until soft and caramelized.
3. Transfer to a blender and pulse. The salsa should be chunky.

Tomato Jam

1 quart	Chopped Roma or Cherry Tomatoes
1 cup	Sugar
2 oz.	Soy Sauce
1 oz.	Worcestershire Sauce
1 sprig	Thyme

1. Place all ingredients in a sauce pot and gently cook over medium low heat until all the moisture cooks out and you are left with a sticky jam. Should take an hour or two to cook.

Chicken

4 oz.	Pistachio, toasted
4 ea	Large Organic Chicken Breast, skin on
1 cup	Chicken Stock

1. Heat a cast iron skillet over medium high heat and drizzle with vegetable oil.
2. Season your chicken breast with salt and pepper and place in the hot cast iron pan, skin down.
3. Turn heat down to medium and sear for 4 minutes.
4. Flip your chicken breast and place in a 350-degree oven until internal temperature is 165 degrees.
5. Once your chicken is done, remove from pan and put the same pan back in the stove at medium.
6. Pour in chicken stock and scrape all the chicken bits from the bottom of pan.
7. Continue to reduce for 2 minutes until it thickens.
8. Season with salt and pepper to taste.

Final Dish

1. Fold the green chili salsa into your grits and place them on the plate first.
2. Place your chicken breast on top and spoon over chicken jus.
3. Finish with a dollop of tomato jam and toasted pistachios. Enjoy!

Spritzer

makes 1 cocktail

1.5 oz.	Deep Eddy Peach Vodka
1.5 oz.	Lemonade
Splash	Champagne
Splash	Club Soda

1. Combine the vodka and lemonade in a wine glass with ice.
2. Add a splash of Champagne or brut sparkling wine, and fill the remainder of the glass with club soda.
3. Garnish with an orange segment.