



Grilled Chicken with Summer Strawberry Wine Sauce

Serves 4

- 4 boneless, skinless chicken thighs
- 2 tablespoons olive oil separated
- 2 tablespoons fresh rosemary chopped fine
- Salt and pepper to taste
- 1 shallot diced fine
- 10 large strawberries sliced thin
- ½ cup Barefoot Bubbly Brut Rose Wine
- ¾ cup strawberry preserves
- ½ tablespoon white wine vinegar
- 1 sprig fresh rosemary (optional)
- 1 slice bacon, cooked (optional)

Make the strawberry sauce by adding 1 tablespoon oil to a medium sauce pot and heat for 1 minute over medium heat. Add the shallot and strawberries and sauté for 2 minutes. Add the wine and reduce by half. Add the strawberry preserves and simmer for 1 minute. Stir in the vinegar and set aside.

Heat your grill on high for 10 minutes. In the meantime, place the chicken thighs in a large bowl and add 1 tablespoon oil and season with salt and pepper to taste. Toss well. Place on hot grill for 2-3 minutes per side; or until just done. Place sauce on serving plates and place grilled chicken on top, garnishing with rosemary and bacon if desired.

Enjoy with Barefoot Bubbly Brut Rose, Mirassou Pinot Noir, Blue Moon Belgian White or Ballast Point Sculpin IPA.