

Brazilian-Spiced Oven-Roasted Chicken

Serves 4

Adapted from "New Soul Cooking" by Tanya Holland (Stewart, Tabori & Chang, 2003).

½ cup coconut milk (whisk canned milk to blend before measuring)

2 tablespoons finely minced jalapeno chile

1½ tablespoons finely minced garlic

1 tablespoon kosher salt

1 teaspoon ground turmeric

1 teaspoon paprika

1 teaspoon freshly ground black pepper

Grated zest of 1 orange

Grated zest of 1 large lemon

1 whole fresh chicken, 3½ to 4 pounds

Instructions: Preheat oven to 425°. Whisk together the coconut milk, chile, garlic, salt, turmeric, paprika, pepper and citrus zests. Slather the paste all over the chicken, inside and out.

Set the chicken on a rack and roast 25 minutes, then reduce the heat to 350° and continue roasting until the thigh juices run clear, 30 to 35 minutes longer. Let rest 20 minutes before carving to allow the juices to settle.

The calories and other nutrients absorbed from marinades vary and are difficult to estimate. Variables include the type of food, marinating time and amount of surface area. Therefore, this recipe contains no analysis.



Wine pairing: This roast chicken's intense flavors meld beautifully with the slightly creamy 2007 Chateau Ste. Michelle Columbia Valley Chardonnay (\$15), which is fruity but not over the top. Balanced vanilla creme brulee, apple and lemon aromas and flavors echo the coconut milk and citrus zest in the marinade.