



# Testarossa Vineyards

## Rotisserie Chicken with Indian Spiced Barbecue Sauce Paired with our La Cruz Vineyard Pinot Noir

\*Sriracha is the generic name for a Southeast Asian hot sauce from Thailand. It is named after the seaside city of Si Racha, where it was first produced as a local product. It is made from sun-ripened chile peppers, vinegar, garlic, sugar and salt.

1 (3 to 4 pound) whole chicken,  
rinsed and trimmed of excess fat  
2 T. coconut oil  
1<sup>1/2</sup> t. ground cumin  
2 t. madras curry powder  
2 t. garlic, minced  
2 t. ginger, finely minced  
1/4 c. tomato paste  
1/4 c. tomato juice  
2 T. Sriracha hot sauce\*  
1/4 c. soy sauce  
3 T. prepared mango chutney  
2 T. honey  
2 T. white vinegar  
Salt and freshly ground pepper

Toast cumin and curry in a sauce pan over medium high heat, just until fragrant, set aside. Melt coconut oil in sauce pan over medium high heat, add garlic and ginger and sauté until soft. Add the rest of the ingredients, except the chicken and simmer over very low heat for about 20 minutes.

Preheat the grill to medium-high. Spoon a tablespoon or two of sauce between the skin and the meat, season with salt and pepper. Rub remaining coconut oil over outside of chicken and season with salt and pepper. Skewer the chicken onto the rotisserie rod and grill on the rotisserie, for 45-50 minutes, or until the chicken is golden brown and just cooked through, basting with remaining barbecue sauce every 10 minutes.

Remove from grill and let rest for 10 minutes before serving. Pour a glass of our La Cruz Vineyard Pinot Noir and enjoy!

Serves four  
Recipe by Megan Reeves