

# Seasonal Sensations from Ontario's Sommeliers

## Charcoal Chimichurri Cherry Wood Chicken

"Cooking is in my family's blood. My father runs a BBQ catering business in Windsor (Motor City BBQ) so charcoal grilling is a year-round occurrence for us; the flavours cannot be beat. Summer BBQ represents family gatherings & taking it a bit easier; I prefer the simplicity of chicken at this time as it's reflective of the season - a simple, good time."

- Will Predhomme, Sommelier, @WillPredhomme

### INGREDIENTS:

1 whole chicken  
Hardwood charcoal  
Cherry wood chips  
Garden Chimichurri Marinade  
(recipe below)  
Olive Oil  
Salt & Pepper

### Garden Chimichurri Marinade

1 cup parsley finely chop  
1 cup cilantro finely chop  
½ cup chives finely chopped  
½ cup Olive Oil  
2 squeezed lemons  
4 garlic cloves fine chop  
½ tsp crushed chili peppers  
½ tsp ground cumin  
½ tsp kosher salt

### INSTRUCTIONS:

1. Spattlecock chicken (remove spine & lay out flat), season with salt & pepper, put in fridge
2. Rub chicken with marinade & rest
3. Chimney-start (no lighter fluid!) your kettle with hardwood charcoal; recommending maple hardwood
4. Soak your cherry wood chips in water
5. Once kettle has begun to heat (about 20 minutes), lay the chicken on the grill with the insides resting closest to the coals. Scatter ½ of the cherry wood chips
6. Close lid, wait 15 minutes, then turn chicken, closing the lid (do not open the lid any more than this one time!). Remove chicken after another 15 minutes have passed.
7. Cover with olive oil & let sit 10 minutes.
8. Carve & enjoy!

#WINEPAIRING



### Pair with Ontario Rosé

Will suggests:  
2013 The North Shore  
Project Syrah Rosé