

## CHICKEN CUBANO WITH SAFFRON RICE

1 3 1/2 TO 4 LB CHICKEN  
GROUND CUMIN  
GROUND CORIANDER  
GROUND CHILI PEPPER  
1/2 CUP OF LIME JUICE  
1/2 CUP OF ORANGE JUICE  
6 CLOVES OF GARLIC.  
1 LARGE RED ONION  
FRESH CILANTRO OR PARSLEY

1 CUP OF LONG-GRAINED RICE  
1 SHALLOT  
LARGE PINCH OF SAFFRON THREADS  
2 CUPS OF CHICKEN STOCK

MIX TOGETHER IN A SMALL BOWL, 1 TBSP EACH OF CUMIN, CORIANDER, CHILE PEPPER, SALT, AND BLACK PEPPER.

RUB THE INSIDE OF THE CHICKEN WITH 1/3 OF THE MIXTURE. TRUSS THE CHICKEN (OR TIE LEGS TOGETHER). RUB THE OUTSIDE WITH THE REST OF THE MIXTURE. ALLOW TO SIT FOR A FEW HOURS BEFORE ROASTING.

COMBINE 1/2 CUP EACH OF FRESH-SQUEEZED LIME JUICE AND ORANGE JUICE. PEEL AND PRESS 6 GARLIC CLOVES THROUGH GARLIC PRESS INTO THE JUICES.

PEEL AND THINLY SLICE THE RED ONION. COMBINE IN A BOWL WITH THE CITRUS JUICE AND GARLIC.

PRE-HEAT OVEN TO 400°

PUT A SPLASH OF GRAPE SEED OR VEGETABLE OIL IN THE BOTTOM OF AN ENAMELED AU GRATIN DISH SUCH AS LE CREUSET.

HEAT OVER HIGH HEAT. PAT CHICKEN DRY WITH PAPER TOWELS. PLACE IN THE DISH AND BROWN THE BOTTOM OF THE CHICKEN FOR FIVE MINUTES. PLACE IN THE OVEN. ROAST FOR ABOUT ONE HOUR AND FIFTEEN MINUTES.

HALFWAY THROUGH COOKING, BASTE CHICKEN WITH THE LIME/ORANGE JUICE AND GARLIC MIXTURE. BASTE EVERY TEN MINUTES UNTIL DONE. FOR THE LAST FIFTEEN MINUTES, ADD HALF THE ONIONS, ARRANGING THEM AROUND THE CHICKEN.

MEANWHILE, MAKE THE RICE.

PEEL AND MINCE THE SHALLOT. HEAT THE CHICKEN STOCK IN A SMALL SAUCEPAN. GRIND THE SAFFRON WITH A PINCH OF SEA SALT TO A POWDER IN A MORTAR AND PESTLE.

MELT 2 TBSPS OF BUTTER AND A SPLASH OF OIL IN A SMALL COVERED CASSEROLE. ADD THE SHALLOTS AND SWEAT, COVERED, FOR A FEW MINUTES. ADD THE RICE AND STIR TOGETHER WITH THE SHALLOTS.

POUR HALF THE STOCK IN THE MORTAR, THEN INTO THE RICE. REPEAT WITH THE REST OF THE STOCK. BRING TO A BOIL, COVER AND PLACE IN THE OVEN FOR THE LAST 20 MINUTES WITH THE CHICKEN.

SERVE CHICKEN WITH THE REST OF THE ONIONS ON THE SIDE OR ADD THEM TO A TOMATO AND AVOCADO SALAD. GARNISH CHICKEN WITH CHOPPED CILANTRO OR PARSLEY.

SERVES 4

JILL BERNHEIMER OF DOMAINE L.A. RECOMMENDS
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2008 PUFFENEY ARBOIS CHARDONNAY, \$23. THIS IS FROM THE ARBOIS APPELLATION WITHIN THE JURA, IN THE CENTRAL EASTERN PORTION OF FRANCE ON THE BORDER OF SWITZERLAND. JACQUES PUFFENEY MAKES CLASSIC JURA WINES, AND IS EVEN REFERRED TO AS THE POPE OF ARBOIS. THE CHARDONNAY IS OXIDATIVE, RESULTING FROM NEARLY TWO YEARS IN BARREL WITH NO TOPPING OFF OF WINE AS EVAPORATION OCCURS, EXPOSING THE WINE INTENTIONALLY TO AIR. THIS PROCESS LEADS TO NOTES OF HONEY AND A GOOD DEAL OF NUTTINESS, AND A SHERRY-LIKE QUALITY THAT DIFFERS FROM CHARDONNAYS MOST PEOPLE ARE USED TO.