



# *Paul Mathew Vineyards*

## **Chardonnay Pulled Chicken Slider with Apple Slaw**

- Pair with Paul Mathew Chardonnay ( spring Wine Club party 2016 )

### **Ingredients**

- 1 lb. boneless, skinless chicken thighs
- 1 tblspn chili powder
- 1 tblspn ground black pepper
- 2 tblspn kosher salt
- 4 tblspn butter
- ½ white onion, julienne
- 2 cloves garlic
- 1 small sprig fresh thyme
- 1 pt. Chardonnay
- 2 tblspn whole grain mustard
- 6 small slider rolls

### **Apple Slaw –**

- 2 apples julienne
- ½ shallot, minced
- ½ jalapeno pepper, minced
- ½ tblspn kosher salt
- 1 lemon, juice only
- 1 tblspn chives, minced

### **Directions**

Season chicken with chili, pepper and salt. Heat a large, deep saute pan over medium – high heat and add 2 tblspn of butter to the pan. When foam from butter has just disappeared, add chicken and sear until browned on all sides.

Add onion to pan and saute until just starting to slightly brown then add garlic. Saute 1 minute more until garlic is fragrant, then deglaze pan by adding wine and scraping any brown bits off the bottom of pan.

Bring to a boil and reduce to a simmer. Cover pan and cook until the chicken is pull apart tender. Remove pan from heat and using two forks pull the chicken apart and mix with onions.

Add butter and mustard and check for seasoning. Split rolls and fill with chicken.

**Apple Slaw** -Combine all ingredients in a non-reactive bowl. Season with salt and sugar if needed

Top with apple slaw, serve and enjoy

- Recipe is from Gravenstein Apple Fair Cookbook / Sonoma County Farm Trails