

# BLUE ROCK VINEYARD

## *Free Range Spatchcock Chicken With Smoked Wild Mushrooms, Herbs and Truffle Essence*

*Pair with 2013 Baby Blue*



1 Whole 3 lb. Free Range Chicken, Spatchcocked (back bone removed and butterflied)

1 ½ lbs. fresh assorted wild mushrooms, cleaned. (I used a combination of shiitake, portabello, crimini, oyster, Bunashimeji and dried Chantrelles soaked in hot water until soft)

1-3 T. Blue Rock Olive Oil

1 stick butter, room temperature

3 T. chopped fresh herbs (thyme, rosemary, sage, parsley)

2 tsp. Smoke flavored salt (Maldon Smoked Salt is a good choice)

1 T. Truffle Oil

Porcini Salt (optional)

1. Place cleaned mushrooms on a baking sheet, drizzle with a little olive oil and sprinkle with smoked salt. Bake at 325 for 20 mins.
2. Remove mushrooms from the oven, chop fine and sauté with freshly ground pepper, truffle oil and porcini salt. Cool slightly.
3. Mix mushroom mixture with the butter and herbs and chill for at least an hour.
4. Very carefully, separate the skin from the meat of the chicken.
5. With your hands, begin stuffing the mushroom mixture under the chicken skin. Be bold—use all of the mushroom mix and stuff into the legs and sides as well as the breast. (Can be made to this point and refrigerated, covered)
6. Brush the outside of the chicken with Blue Rock Olive Oil and place in a shallow baking pan. Bake at 325 for 1 ½- 2 hours or until the leg joint moves easily and juices run clear.
7. Let rest, covered, for 10-15 minutes.
8. Serve with Roasted Fingerling Potatoes and natural pan juices or Potato Gnocchi with a Parmesan Cream Sauce.