



# REDWOOD CREEK.



## PAPRIKA & PINOT NOIR CHICKEN

### INGREDIENTS

1 tbsp olive oil  
1 tbsp minced garlic  
3 lbs skinless chicken  
1 tbsp paprika  
1 cup brown sugar  
1 cup Redwood Creek Pinot Noir  
Salt and Pepper to taste

### INSTRUCTIONS

Heat oil in a large cast iron skillet over indirect heat. Cook garlic in oil until tender. Place chicken in the skillet and cook 10 minutes on each side. Drain oil from skillet. Sprinkle chicken with paprika and brown sugar. Pour red wine around chicken. Cover and simmer about 15-20 minutes. Lightly baste chicken in wine sauce while cooking. Season to taste with salt and pepper.

Optional: Reduce brown sugar to ½ cup to lessen sweetness.