
Chicken with Blackberries and Brown Sugar

Serves 4

1/2 c. dry white wine
a 3.5 lb. chicken, cut into 8 pieces
3 Tbs. fresh thyme leaves
 or 1 1/2 tsp. dried
3/4 tsp. sweet paprika
salt and freshly ground pepper
1/2 c. chicken stock
2 Tbs. light brown sugar
2 Tbs. mashed fresh blackberries
 or blackberry preserves
2 garlic cloves, minced
2 Tbs. white wine vinegar
1 tsp. olive oil
1/4 tsp. ground cumin
1/2 c. fresh blackberries (optional)
 for garnish

Preheat oven to 375 degrees. Pour 1/4 cup of the wine into a large nonreactive baking dish. Arrange chicken pieces in the dish skin side up; sprinkle with thyme, paprika, salt and pepper. Bake 35 minutes, adding remaining wine and the chicken stock to pan as juices evaporate; baste occasionally. Meanwhile, combine the brown sugar with the mashed blackberries, garlic, vinegar, oil, cumin, and remaining 1/4 tsp. paprika in a small bowl. Spoon the blackberry mixture over the chicken and continue baking about 10 minutes more, basting occasionally, until juices run clear when chicken is pierced with a fork.

Accompany with Cooper-Garrod Cabernet Franc