



Scarlett Wines

2022 ZINFANDEL

## Cherry-Balsamic Grilled Chicken

with Cracked Pepper

Tart cherry complements ripe cherry and bramble fruit, while char and cracked pepper support the wine's spice.

**Serves 4 | Prep 20 min | Cook 25 min**

### INGREDIENTS

- 1 1/2 lb boneless chicken thighs
- 1 tbsp olive oil; 1 tsp kosher salt
- 1/2 tsp cracked black pepper
- 1 cup pitted cherries, halved
- 2 tbsp balsamic vinegar
- 1 tbsp honey
- 1 small shallot, minced
- 1/4 cup chicken stock
- 1 tsp chopped thyme

### DIRECTIONS

1. Heat grill to medium-high. Coat chicken with oil, salt and pepper.
2. Combine cherries, balsamic, honey, shallot, stock and thyme in a saucepan. Simmer 10-12 min; mash some cherries.
3. Grill chicken 5-7 min per side, until the center reaches 165°F.
4. Brush with some glaze during the final 2 min. Rest 5 min; serve with remaining sauce and a green salad.

### POUR & SERVE

Serve slightly cool; an optional short decant can open the fruit.