



Wild Mushrooms, Caramelized Onions And Roasted Paprika Chicken

Ingredients:

Serves 4/cook time: 30 minutes

- Wild mushrooms (such as we did morels and oyster mushrooms), cleaned and sliced
- 3 Large Onions, thinly sliced
- 2 Tbsp Butter
- Salt and pepper to taste
- 4 Boneless chicken thighs
- 1/4c Olive oil
- 1- 1 ½ tbsp Smoked paprika

Method:

1. Preheat oven to 400F degrees.
2. Heat a large skillet over medium heat and add a tablespoon of butter.
2. Add the thinly sliced onions to the skillet, lightly salt, stir and cook them slowly over low-medium heat, stirring occasionally, until they become soft and golden brown. This process will take around 20-30 minutes.
3. While the onions are caramelizing, prep the chicken with a light coating of olive oil, salt, pepper and smoked paprika. Place on a lightly oiled sheet tray. Roast in the oven for 20 minutes or until cooked thoroughly.
4. Prepare the wild mushrooms by cleaning and slicing them.
5. In a separate pan, heat a tablespoon of butter over medium-high heat.
6. Add the sliced mushrooms to the pan and cook them until they become tender and slightly browned. This will take about 5-7 minutes, depending on the type of mushrooms you are using.
6. Season the mushrooms and onions with salt and pepper to taste.

Pairing with Red Wine:

Both Beringer Bros. Bourbon barrel-aged Cabernet Sauvignon and Josh Reserve Bourbon barrel-aged Cabernet Sauvignon are rich and robust red wines that can complement the earthy flavors of wild mushrooms and the sweetness of caramelized onions.

The oaky and smoky notes from the bourbon barrel aging process in these wines can add depth and complexity to the dish. The hints of vanilla and spice in the wines may also harmonize well with the caramelized onions.

For the best results, serve the red wine slightly below room temperature to bring out its flavors and aromas fully.