



CHICKEN AND BRIE TOASTS

Makes 12-14 toasts

4	cooked boneless, skinless chicken breasts , sliced
1	multi-grain baguette
1/4 cup (50 mL)	mayonnaise
8 oz (250 g)	triple cream Brie cheese, thinly sliced
1/3 cup (75 mL)	tart fruit preserve such as lingonberry, blackcurrent or cranberry
	Fresh thyme for garnish

Slice baguette on diagonal into 1/2-inch slices. Arrange slices on a large cookie sheet or two smaller cookie sheets, allowing for a little space between toasts. Broil slices until golden brown; cool slightly. Spread each toast with a little mayonnaise. Put a slice of Brie on each toast and top with one or two chicken slices. Place toasts under broiler for 5-7 minutes or until cheese is melted and bubbling. Transfer to a serving platter; top with a spoonful of fruit preserve and garnish with thyme sprigs. Serve warm.

Serve with: Caliterra Tributo Single Vineyard Chardonnay (White Wine, Chile) or Errazuriz Wild Ferment Chardonnay (White Wine, Chile)

VODKA SOY DRUMMETTES

Makes about 4 servings

2 lb (1 kg)	chicken drumettes
1/2 cup (125 mL)	Vodka
1/2 cup (125 mL)	low sodium soy sauce

Arrange drumettes in a single layer in a casserole dish or roasting pan. Mix Vodka and soy sauce; pour over chicken. Let stand at room temperature for no more than 30 minutes (or refrigerate overnight). Preheat oven to 325°F/160°C. Bake for 2 1/2 hours, turning drumettes every hour. Increase heat to 400°F/200°C. Continue baking for about 30 minutes or until sauce has reduced to almost nothing and drumettes are well coated in sauce. Serve warm or cold.

Serve with: Tamaya VCS, Viognier Chardonnay Sauvignon Blanc (White Wine, Chile) or Santa Carolina Reserva Sauvignon Blanc (White Wine, Chile)

SPICY LEMON CHICKEN BITES

Makes 10-14 bites

1 lb (500 g)	ground chicken
1/2 cup (125 mL)	breadcrumbs
1	small onion, finely minced
1	clove garlic, finely minced
1 tsp (5 mL)	salt
1 Tbsp (15 mL)	fresh parsley, finely chopped
1 tsp (5 mL)	EACH dried oregano, dried basil and red pepper flakes
1/4 tsp (1 mL)	ground white pepper
	Zest of one lemon
	Juice of half lemon

Dill & Mint Yogurt Sauce:

1 cup (250 mL)	Greek or Balkan style yogurt
1 Tbsp (15 mL)	lemon zest
1 Tbsp (15 mL)	fresh lemon juice
1/4 cup (50 mL)	mayonnaise
1/2 cup (125 mL)	EACH finely chopped fresh mint and dill
2	green onions, finely chopped
2	cloves garlic, minced
	Salt and pepper to taste

In large bowl, combine all ingredients and mix well. Form mixture into 2-inch patties, about 1/4-inch thick. Place on a greased baking sheet and broil for 6-8 minutes, turning once or until cooked through. Serve chicken bites with yogurt dipping sauce as an appetizer or stuff into mini pita pockets with tomato, cucumber and a little of the sauce. Chicken mixture can also be made into meatballs or burger sized patties.

Dill & Mint Yogurt Sauce:

Combine all ingredients. Cover and refrigerate until needed. Sauce will keep in the fridge for 3-4 days.

Serve with: Luis Felipe Edwards Family Selection Shiraz (Red Wine, Chile) or Cousino-Macul Antiguas Reservas Cabernet Sauvignon (Red Wine, Chile)