



WIRED CHICKEN IN A PBJ BEDDING

SERVES 4

1 LBS. PENNE COOKED
1 ONION
1/2 LBS. CHEESE (EQUAL PARTS OF EMMENTAL AND GRUYERE)
1 CUP HALF AND HALF
1 CUP HEAVY CREAM
SALT

4 CHICKEN BREAST
1/2 TBSP. PEANUT BUTTER
250 ML PORT WINE
1 CUP COFFEE
4 TBSP. BUTTER
1 GARLIC CLOVE
1 TWIG OF THYME

1/2 CUP RASPBERRIES
1/8 CUP VINEGAR
1/8 CUP BROWN SUGAR
5 DROPS HOT SAUCE
2 TBSP. THYME LEAFS
1/2 CUP OLIVE OIL

COOK PENNE, BUTTER BAKING TRAY, MIX PENNE WITH CHEESE, PUT IN BUTTERED TRAY, FILL WITH SALTED HALF AND HALF & HEAVY CREAM. BAKE AT 350F UNTIL BROWN ON TOP (ABOUT 30 MINUTES)

COOK RASPBERRIES WITH VINEGAR, SUGAR, HOT SAUCE AND HALF OF THYME LEAFS UNTIL CONSISTENCY IS LIKE A JELLY.

BLACKEN CHICKEN IN COCONUT OIL, FLAVORED WITH A TWIG OF THYME AND A GARLIC CLOVE CRUSHED, SKIN ON.

REDUCE PORT WINE ON MEDIUM HEAT TO 1/2 CUP, REDUCE COFFEE TO 1/4 CUP. MIX BOTH REDUCTIONS.

FINISH CHICKEN IN OVEN AT 350F UNTIL WELL DONE (10 – 15 MINUTES).

HEAT OLIVE OIL UNTIL HAND WARM, MIX WITH REST OF THYME LEAFS, ADD A HINT OF SALT.

WHISK BUTTER IN BOILING PORT/COFFEE REDUCTION, FINISH WITH PEANUT BUTTER.

SERVE CHICKEN OVER MAC AND CHEESE, SERVE WITH RASPBERRY JELLY, THYME OIL AND PEANUT BUTTER SAUCE.