

## GRILLED POLLO AL MATTONE WITH PEPERONATA AND SALSA VERDE

BY MARK CONGERO

*This recipe has been one of my favorite ways to cook chicken for years now. Traditionally, the dish calls for a whole young chicken split down the back. For this version, use a boned-out chicken leg and thigh (get your butcher to do this). In the old country, they would weigh the chicken down with bricks. You can use a brick, or a cast-iron skillet wrapped with foil. This is a perfect match for Il Palazzotto's Dolcetto.*

### MATTONE

4 whole chicken legs, boned-out  
Salt and pepper

Extra-virgin olive oil

Season chicken with salt and pepper and refrigerate. Pull a few minutes before grilling. Preheat grill to medium.

Rub a fair amount of oil onto chicken. Place chicken skin side down onto grill (indirect medium heat is best). Place a skillet over legs and cook for 10–12 minutes, checking to make sure skin is not burning. When skin is deep golden brown and very crispy, remove skillet and flip chicken over. Cook just long enough to finish other side. Remove to a platter and spoon peperonata and salsa verde over chicken. Serve with your favorite polenta or grits.

*Serves 4*

### PEPERONATA

½ cup extra-virgin olive oil  
2 tablespoons salt-packed capers,  
soaked and dabbed dry  
1 tablespoon tomato paste  
2–3 tablespoons red wine vinegar  
1 cup thinly sliced red onion  
1 cup thinly sliced fennel bulb

8–10 gypsy peppers, de-stemmed and  
seeds removed, cut into ¼-inch strips  
(or substitute bell peppers, but not  
green ones)  
2 garlic cloves, smashed  
1 teaspoon salt

In a large pot, heat olive oil over medium heat. Add capers and fry for about a minute. Stir in tomato paste and cook for another minute. Deglaze pan with vinegar. Add onion, fennel, peppers, garlic, and salt. Cook over medium heat, stirring occasionally for about 15 minutes until vegetables are soft and flavors have blended well. Check for seasoning. Keep warm. Peperonata can be kept refrigerated for a week or so in an airtight container. If you plan on storing and not using it all, it is better to cook it without garlic.

### SALSA VERDE

1 cup loosely packed flat-leaf parsley  
1 anchovy filet  
½ teaspoon salt-packed capers, soaked  
½ cup toasted bread crumbs

½ garlic clove  
Zest of 1 small lemon  
½ cup extra-virgin olive oil  
2 tablespoons lemon juice

In a food processor, combine parsley, anchovy, capers, bread crumbs, garlic, and lemon zest. Pulse a few times to blend. Add olive oil and pulse a few more times. Add lemon juice and check for seasoning.

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# ADVENTURES





## 2021 BEAUJOLAIS ROSÉ DOMAINE DUPEUBLE

**here's always more** than what meets the eye when you open a bottle of wine from Domaine Dupeuble. It's a credit to this 500-year-old family business that their whites, rosés, and reds are so utterly delicious and value-driven that we don't often stop to contemplate such features as terroir, winemaking, etc. But when we do pause to consider those things, the wines become all the more impressive. This rosé, for instance, comes from vines up to seventy years old! As you might expect, then, the Dupeuble family treats these vines with the utmost care, fertilizing them with natural compost and harvesting them by hand. In the cellar, Ghislaine Dupeuble vinifies this cuvée without SO<sub>2</sub>, using only



natural yeasts. The result is a pretty, round, and versatile rosé full of notes of red fruit, melon, and rhubarb. It finishes with a subtle herbal note and food-friendly acidity.

—TOM WOLF

**\$19.00 per bottle**

**\$205.20 per case**



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## 2020 DOLCETTO DI DIANO D'ALBA "SÖRÌ CRISTINA" • IL PALAZZOTTO

**hen we talk about** the great *crus* of Piedmont, we often refer to Bussia, Vigna Rionda, and Ravera, among others. But while these esteemed Barolo terroirs are all wonderfully suited to the Nebbiolo grape, what about the great sites for Dolcetto, Piedmont's most unabashedly delicious and festive grape? North of Barolo, the little hilltop village of Diano d'Alba is known for producing Dolcetti that are among the region's most perfumed and fruit-driven reds. Here, fourth-generation Paolo Olivero farms five hectares of vines and six of hazelnut trees, and the lion's share of his small wine production is dedicated to Dolcetto. This bottling, the Söri Cristina, comes from a vineyard rich in limestone that sits at relatively high elevation, and the result is delightfully supple, elegant, and refreshing. With its notes of ripe and succulent blackberries, dried cherries, and a hint of herbs, this might be the ultimate *rosso* for roast chicken. —TOM WOLF



**\$20.00 per bottle**

**\$216.00 per case**

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|---|---|---|---|--|---|
| 2021 Beaujolais Rosé<br>Domaine Dupeuble  | Gamay   | 3- to 70-year-old vines<br>Granite  | Serve <i>cold</i><br>48–52° F<br>Do not decant  | Red fruit, melon, rhubarb<br>Aromatic, vibrant, effortlessly quaffable                   | Drink now   |
| 2020 Dolcetto di Diano d'Alba<br>"Söri Cristina"<br>Il Palazzotto                     | Dolcetto  | Vines planted in 1985<br>Limestone  | Serve <i>slightly cool</i><br>58–62° F<br>Decant optional                             | Succulent blackberries, dried cherries, a hint of herbs<br>Perfumed, fruit-driven, fresh | Drink now through 2025  |

LEFT Ghislaine Dupeuble. © Anthony Lynch COVER Paolo Olivero. © Dixon Brooke