
GRILLED CHICKEN THIGHS WITH HIBISCUS-ORANGE GLAZE AND GRILLED VEGETABLE COUSCOUS

BY TANYA HOLLAND

Many cultures use hibiscus for teas and tinctures for medicinal healing. It's loaded with vitamin C and helps to lower blood pressure. Of the many varieties of the hibiscus flower, the one with the deep ruby-red to magenta leaves, originating from Africa, is the one we usually see. A few years ago, I made a sugar syrup from the leaves for a cocktail recipe, which inspired me to create this glaze for grilled meats. It pairs well with the bright, plump fruit notes in the 2023 Dupeuble Beaujolais. Both the grilled chicken thighs and this wine are unpretentious and accessible. Of course, you can substitute other parts of the chicken, but why would you? The thighs are the most moist and absorb flavors much better than the other parts. This combination is rustic and worldly at the same time!

6 bone-in, skin-on chicken thighs	2 teaspoons fresh ginger, grated
2 teaspoons kosher salt	½ cup dried hibiscus
2 teaspoons ground cumin	1½ cups orange juice
2 teaspoons ground coriander	¼ cup packed dark brown sugar
2 teaspoons black pepper	1½ tablespoons soy sauce
1 teaspoon ground cinnamon	2 tablespoons fresh mint, chopped, plus more for garnish
2 tablespoons neutral oil, divided	1 zucchini, halved lengthwise
1 red onion, half diced and half sliced into ½-inch rings	Prepared couscous, for serving
1 large clove garlic, minced	

Combine salt, cumin, coriander, black pepper, and cinnamon. Rub all over the chicken. Let sit for 30 minutes.

Heat 1 tablespoon of oil in a saucepan over medium-high heat. Add diced onion and cook until translucent, 2 minutes. Add garlic and ginger and cook until fragrant, 1 minute. Add hibiscus, orange juice, brown sugar, and soy sauce and bring to a simmer, stirring. Lower heat and simmer until mixture is reduced by half and getting slightly syrupy, about 15 minutes. Remove from heat and strain. Stir in mint and set aside.

Prepare a grill for indirect cooking. Cook chicken over indirect heat, covered, until skin starts to render and it is almost fully cooked, about 12 minutes per side.

Meanwhile, cut the flesh of the zucchini into a crosshatch pattern. Season zucchini and sliced onion with remaining oil and salt and pepper. Grill over direct heat, brushing with hibiscus glaze, until lightly charred in spots and tender, 4 to 6 minutes per side.

Move chicken to direct heat and brush liberally with hibiscus glaze. Grill, turning and brushing with glaze every few minutes, until skin is crisp and chicken is cooked through, about 10 minutes.

Chop the vegetables and add to the couscous. Top with chicken and any accumulated juices and drizzle with extra glaze. Sprinkle with torn mint leaves.

Serves 4



Tanya Holland is the founder of the famed Brown Sugar Kitchen restaurant and author of *Tanya Holland's California Soul*, *Brown Sugar Kitchen*, and *New Soul Cooking* cookbooks. She currently sits on the Board of Trustees of the James Beard Foundation. She holds a B.A. in Russian language and literature from the University of Virginia, and a Grand Diplôme from La Varenne École de Cuisine in Burgundy, France.



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ADVENTURES

2023 MENETOU-SALON *BLANC* “LE PRIEURÉ” PRIEURÉ DE SAINT-CÉOLS

he difference between a tasty Sauvignon Blanc and a truly exciting one is all in the terroir. If the grower works in the vicinity of Sancerre, as Joseph de Maistre does, the chances are good that the soil contains some Kimmeridgian limestone, that vein of earth that makes Chablisien Chardonnay and Sancerre Sauvignon what they are—unique, delicious, and mouthwateringly mineral. Indeed, the appellation of Menetou-Salon is full of Kimmeridgian marl, and recognizing how special this soil is, the first thing Joseph did when he bought Prieuré de Saint-Céols in 2020 was to fully implement organic practices in their twelve hectares of vines. Today, the vineyards enjoy a natural grass cover to prevent erosion and promote biodiversity. His cellar practices are similarly oriented around letting the Kimmeridgian influence shine through. His 2023 Menetou-Salon shares some of those mineral and refreshing qualities you’ll find in Sancerre and Chablis, but it also has an ample sunny side that makes it a total crowd-pleaser. With notes of orchard fruit, lemon, and stones, it is a beautiful spring and summer patio sipper. —TOM WOLF

\$28.00 per bottle **\$302.40** per case

Pairs with shellfish, gazpacho,
and salade niçoise.

					
2023 Menetou-Salon <i>Blanc</i> “Le Prieuré” <i>Prieuré de Saint-Céols</i>	Sauvignon Blanc	22-year-old vines Clay, limestone, Kimmeridgian marl	Serve <i>cold</i> 46–50°F Do not decant	Orchard fruit, lemon, stones Ample, sunny, refreshing	Drink now
2023 Beaujolais <i>Domaine Dupeuble</i>	Gamay	50- to 100-year-old vines Granite, clay, limestone	Serve <i>cool</i> 56–60°F Do not decant	Cranberries, cherries, earth Complex, balanced, bright	Drink now through 2027

2023 BEAUJOLAIS DOMAINE DUPEUBLE

e receive a few shipments from Domaine Dupeuble every year, and it’s hard to say whether there’s more excitement in the staff tasting room when their young and exuberant Nouveau arrives in the fall or when their fresh and perfumed Beaujolais lands in our shop the following spring. Every year, I’m blown away by the impeccable balance the Dupeubles achieve in this wine. They get the most out of Gamay’s prevailing joyousness while simultaneously preserving some complexity and earthiness that make this cuvée so easy to turn to again and again. It helps, of

course, that the Dupeuble family has been refining its practices for over five hundred years. Few families know their terroirs as intimately as Ghislaine and Stéphane Dupeuble do, and this red-fruited, slightly earthy, pitch-perfect Beaujolais is proof.

—TOM WOLF

\$20.00 per bottle

\$216.00 per case



LEFT *Stéphane and Ghislaine Dupeuble.*
© Joanie Bonfiglio

COVER *Joseph de Maistre of Prieuré de Saint-Céols.* © Jimmy Hayes

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