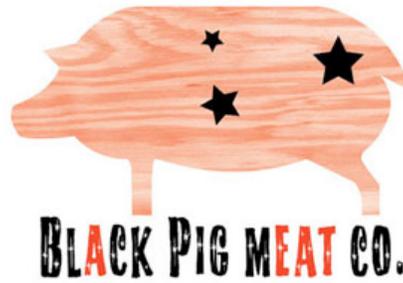


**zazu**  
kitchen + farm



## zazu chicken, cherry, chocolate and chili tostada

*serves 4-6*

For the Dry Creek Valley Barrel Weekend, we made these tostadas for the new Family Wineries communal tasting room. This is for those of you who asked us for the recipe.

To cook the chicken:

- 6 chicken legs
- 2 carrots, rough chop
- 2 ribs celery rough chop
- 1 onion, rough chop
- 4 cloves garlic
- 1 cup of your favorite red wine
- 2 cups chicken stock
- 1 cup fresh squeezed orange juice
- 2 cinnamon sticks
- 1 ancho chili

for the tostada filling:

- 2 dried ancho chilis, seeds and stem removed
- 1/4 cup dried sour cherries
- 2 tablespoons peanut oil
- 1 onion, peeled and diced
- 1/2 bunch cilantro, chopped
- 1/4 teaspoon ground cinnamon
- 1 tablespoon grated Mexican chocolate
- kosher salt to taste
- chips or tortillas

Preheat the oven to 350. Season the chicken with the salt. In a large oven proof pan on medium-high heat, sear the chicken until browned, about 10 minutes. Remove from the pan. In the same pan, sear the carrots, celery, onion and garlic until browned, about 10 minutes. Deglaze with the wine. Return the chicken to the pan and cover with the stock and orange juice. Add the cinnamon sticks and ancho chili and cover with foil. Braise in the oven until the chicken begins to pull back from the bone, about 1 1/2 hours. Remove the chicken from the stock. When cool enough to handle, remove the skin and pick the meat from the bone.

While the chicken is cooking, prepare the rest of the filling. For the filling in two small bowls, separately place the ancho peppers and the sour cherries. Cover each with boiling water. When the peppers are soft (after about 5 minutes), puree them in a blender with a little bit of the water. Strain the puree through a sieve. When the cherries are plumped and soft (after about 10 minutes), strain them from the water. In a small sauté pan on medium-high heat, sauté the onion in the oil, until translucent, about 3 minutes. In a medium mixing bowl, combine the picked chicken, ancho puree, plumped cherries, sautéed onion, cilantro cinnamon, and Mexican chocolate. Season to taste with salt. Add some of your braising liquid to moisten. Serve on chips or tortillas.