



## Roasted Chicken with Aged Red Wine Glaze

### Ingredients:

1 whole chicken (about 4–5 pounds)  
2–3 tablespoons olive oil  
2 teaspoons salt  
1 teaspoon black pepper  
1 teaspoon dried thyme  
1 lemon, cut in half  
4–6 garlic cloves, peeled  
Fresh herbs (rosemary, thyme, or sage) for stuffing  
1 cup aged red wine  
1/4 cup balsamic vinegar  
2 tablespoons honey  
2 tablespoons butter

### Directions:

1. Preheat oven to 425°F (220°C).
2. Rinse chicken inside and out, then pat it dry with paper towels.
3. Place chicken in a roasting pan or cast-iron skillet. Tuck its wingtips behind the back.
4. Rub chicken with olive oil, and season with salt, black pepper and dried thyme.
5. Stuff the cavity with lemon halves, garlic cloves and fresh herbs. Tie the chicken legs together with kitchen twine for even cooking.
6. Roast chicken in the preheated oven for about 1–1.5 hours, or until it reaches an internal temperature of 165°F (74°C). Baste it with its juices every 20–30 minutes for golden, crispy skin. While the chicken roasts, it is the perfect time to savor a glass of your Rioja.
7. In a saucepan, combine the aged red wine, balsamic vinegar and honey. Simmer over medium heat until it reduces by half, forming a thick glaze. Stir in the butter for richness.
8. Once chicken is cooked, remove from the oven and let it rest for 15 minutes.
9. Carve chicken, drizzle the red wine glaze over the slices, and serve with your choice of sides.

### Pair these aged Rioja reds for elevated flavors:

La Rioja Alta 904

Conde de los Andes

Ramón Bilbao Mirto

