

# RECIPE

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*Dish: Chicken and Sage Hash with Poached Eggs and Cracked Peppercorn Hollandaise*

*Restaurant: Magnolias | Chef Donald Barickman*

*Pairing: 2017 'Walala' Pinot Noir*

## HASH

*Ingredients (makes 4 servings): 3 tbsp plus 1 tsp olive oil | 3 cups skin-on diced baking potatoes, cut into 1/4 inch | 1/4 tsp salt | 1/2 tsp pepper | 1/2 cup diced yellow onion | 1/2 cup diced celery | 1/2 cup diced carrot | 1/2 cup diced red pepper | 1 tsp minced garlic | 1 tbsp chopped fresh sage | 6 boneless skinless chicken thighs*

*Directions: Preheat oven to 425. Toss together 1 tbsp of olive oil, potatoes, salt, and pepper. Place this mixture on a baking sheet and bake on the top shelf of the oven for 15 to 20 minutes, stirring once. Remove and reserve. Heat 2 tbsp of the olive oil in a skillet over medium high heat. Add the onion, celery, carrot, red peppers and garlic and sauté, stirring, for 2-3 minutes, or until the onions are translucent. Remove and cool.*

*Rub the chicken with a tsp of olive oil and a little salt and pepper. Roast the thighs on a baking sheet in the preheated oven for 25-30 minutes, or until done. Cool to room temperature and chop meat roughly.*

*Heat the remaining tbsp of olive oil in a non-stick frying pan over medium heat. Add the potatoes, vegetables, and chopped chicken and toss for 3-5 minutes. Add the sage, salt and pepper. Warm 4 bowls and divide the hash among them. Place 2 Poached Eggs on top of each bowl and nap with the Cracked Pepper Hollandaise. Serve with a large glass of 'Walala' Pinot Noir. (Continued on next page...)*

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## POACHED EGGS

*Ingredients (makes 4 servings): 8 eggs | 12 cups water | 4 tbsp apple cider vinegar*

*Directions: Heat water to simmer just below the boiling point and swirl with spatula. Crack the eggs one by one into a cup, then gently slide them into the water. The eggs will poach with the water temperature at just below a simmer, but with bubbles still breaking to the top occasionally. Cooking times: 3 min. - runny yolk, 4 min. - medium yolk, 5 min. - hard yolk. Remove the eggs from the water with a slotted spoon and serve.*

## CRACKED PEPPERCORN HOLLANDAISE

*Ingredients (makes 4 servings): 4 egg yolks | 1 tbsp lemon juice | ¼ tsp salt | 3 dashes Tabasco | 3 tbsp water | 1 lbs butter, melted | 1 tbsp chopped parsley | 1 tsp pepper*

*Directions: Place the egg yolks, lemon juice, salt, Tabasco and water in a stainless steel bowl and mix to combine. Place the bowl over simmering water, double boiler style, but not touching the water. Whisk the yolk mixture vigorously for 3-4 minutes until it triples in volume and becomes light in color. Remove the bowl and place it on a damp cloth to steady it. Whisking vigorously, pour in the melted butter in a slow, steady stream. The melted butter should be the same temperature as the warm yolk mixture for a tight emulsification. After all of the butter is added, fold in the parsley and pepper. (continued on next page...)*

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*Directions (continued): Taste the sauce and adjust the seasoning with salt, cayenne pepper, lemon juice or Tabasco. Serve at once, or you may place the hollandaise in a small glass bowl and keep it in a warm place for about an hour before serving. To successfully be held, the hollandaise should remain at a warm temperatures becoming neither too hot or too cold.*

*Note: When you melt the butter for the hollandaise, you have to do it very slowly. Otherwise the butter will boil and the water in it will cause the golden liquid butter to emulsify with the water and inhibit the butter's ability to thicken. Let the melted butter settle and pour or ladle the golden butter from the top, leaving the water and the milk solids to be discarded. The result is what is known as "clarified butter."*

