

# Triple Star Chicken

- 2 Tbsp. olive oil
- 1 large shallot, minced
- 1 Tbsp. minced fresh ginger
- 1/2 tsp. fresh ground pepper
- 3 star anise pods
- 1 c. port
- 2 1/2 lbs. chicken thighs

Heat oil in small saucepan; sauté shallots, ginger, pepper, and star anise a couple minutes. Add port; simmer 5 minutes. Allow to cool. Place chicken pieces in a gallon Ziplock bag, pour in marinade, and refrigerate overnight. You may grill or broil this recipe! Remove chicken from marinade and boil the marinade for 5 minutes. Cook the chicken pieces 5-7 minutes per side until juices run clear, basting with reserved marinade when you turn them.

*Accompany with Cooper-Garrod Cabernet Franc*