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Chardonnay Pulled Chicken Sliders with Gravenstein Apple Slaw

1 lb	boneless/skinless chicken thighs
1 Tbsp	chili powder
1 Tbsp	ground black pepper
2 Tbsp	kosher salt
4 Tbsp	butter
½	white onion (julienne)
2 cloves	garlic (minced)
1 small	sprig fresh thyme
1 pint	chardonnay
2 Tbsp	whole grain mustard
6 small	slider rolls (hamburger buns) or the like

Season the chicken with the chili, pepper and salt. Heat a large, deep sauté pan over medium- high heat and add 2 Tbsp of butter to the pan. When foam from butter has just disappeared, add chicken and sear until browned on all sides. Add onion to pan and sauté until just starting to slightly brown then add garlic. Sauté 1 minute more until garlic is fragrant, then deglaze pan by adding wine and scraping any brown bits off of bottom of pan. Bring to a boil and reduce to a simmer. Cover pan and cook until chicken is pull apart tender. Remove pan from heat and, using two forks, pull chicken apart and mix with onions. Add butter and mustard and check for seasoning. Split rolls and fill with chicken. Top with apple slaw.

Gravenstein Apple Slaw

2	Gravenstein apples (julienne)
½	shallot (minced)
½	jalapeno pepper (minced)
½ Tbsp	kosher salt
1	lemon (juice only)
1 Tbsp	chives (minced)
	Pinch of sugar (if needed)

Combine all ingredients in a non-reactive bowl. Season with sugar and salt as needed.

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There's still room in these upcoming Relish events:

Friday, August 21 – On the Farm: ZIN Garden with ZIN Restaurant owner Jeff Mall at his private farm. Guests will pick produce that Jeff will use to demonstrate an al fresco summer supper, including dishes cooked in his wood-burning oven. Complete dinner with wine will be served. 4:30 PM. \$125

Sunday, August 22 – Summer Salads with chef Lia Huber. Lia will expand your salad horizon with recipes that not only use seasonal produce but also whole grains, global spices and flavors and creative dressings. 11:00 AM. \$84

Wednesday, August 26 – Tales of New Orleans with native New Orleanian chef and food activist Poppy Tooker. Experience for yourself how these regional dishes are more than food, they are a connection to the foodways of a region rich in culinary history. New Orleans meets Sonoma as guests enjoy this authentic New Orleans meal paired with local wines. 6:00 PM. \$79

Gravenstein Apple Fair chef demonstrations sponsored by



Relish Culinary Adventures is a culinary education business based in Healdsburg, California, in the heart of the Sonoma County wine country. Relish combines talented chefs, fabulous cuisine, and captivating Sonoma County locations, including the new Relish Culinary Center, to create one-of-a-kind wine country cooking classes and other culinary events for individuals, groups, and businesses. Our goal is to celebrate good food and provide a fresh and stimulating learning experience for everyone in every class.

For more information,
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