

Laurentide

Theory of Emergence:

Simple interactions of individual constituents
yield complex systems

Emergence White is named for the synergistic effect produced when blending of varietals gives rise to a unique product that exceeds the summation of its parts.
This wine is more than the result of soil, climate, grapes, yeast, man and time.

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VINTED AND BOTTLED BY LAURENTIDE
WINES, LAKE LEELANAU, MI USA.

"Honey for your Honey" Lemon Chicken on Coconut Rice Paired with Emergence White 2016

Ingredients:

- 1 c long grain rice
- 1 c coconut milk
- 1 c water
- 1 t sea salt

- 1 lb chicken tenderloins chopped
- 1-2 T coconut oil
- Sea salt & cracked pepper

- 3/4 c chicken stock
- 1/3 c soy (GF if needed)
- 1/4 c honey
- 2 T sesame seasoned vinegar
- 3 T lemon juice
- 1 T toasted sesame oil
- 2 cloves garlic minced
- 1/4 t ginger paste or fresh grated
- 1/4 c Laurentide Emergence White wine
- 1/2 t Sriracha sauce
- 1 T cilantro chopped fine

- Optional: Cornstarch
- Optional: Lemon slices/scallions chopped/toasted sesame seeds/toasted unsweetened coconut flakes

Preparation Instructions:

1. Combine rice, coconut milk, water, & salt. Bring to boil. Stir, cover & reduce heat to simmer for 20 minutes. Remove from heat & keep covered.
2. Meanwhile, heat coconut oil in saucepan on medium high. Add chicken. Salt & pepper pieces.
3. Sauté 5-6 minutes until pieces are no longer pink. Remove from direct heat.
4. Combine the rest of the sauce ingredients in large pot whisking to combine. Heat to gentle simmer.
5. IF desired to thicken, add enough cold water to ~ 2 T cornstarch to thin & then add to sauce. Whisk & test consistency. Repeat as desired always bringing to boil.
6. Add chicken, stir & warm gently.
7. To plate, dollop rice on plate, ladle honey lemon chicken on top. Add optional ingredients as desired.
8. Pair & enjoy with **Laurentide Emergence White!**

Serves 2-4