



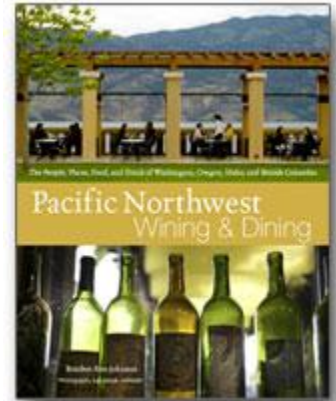
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Best-Selling Cookbook Author to Visit Chukar Cherries

Prosser 9/15/08 - Locals know Chukar Cherries as the source for premium regional fruits naturally dried or covered in fine chocolate. However, food writers such as Braiden Rex-Johnson, author of the critically acclaimed cookbook *Pacific Northwest Wining & Dining*, see Chukar's products for their potential in gourmet dishes that boast of premium ingredients.

On Saturday, September 20th, Braiden Rex-Johnson will be at Chukar Cherries retail store in Prosser from 12 pm - 2 pm signing her newest cookbook *Pacific Northwest Wining & Dining*. Chukar Cherries Retail Store is located on 320 Wine Country Rd. in Prosser just off exit 80 on I-82. The following day, September 21, she will be at Chinook Wines from 12 pm – 2 pm for another book-signing session. The events are free.



Rex-Johnson's recipes feature Chukar's products in a variety of uses such as Black Forest Pork Tenderloin with *Chukar® Red Sour Cherry Preserves*, and Hazelnut-Crusted Chicken in Cherry-Wine Sauce, that spotlights *Chukar® premium dried Tart cherries*.

Rex-Johnson is a Northwest best-selling cookbook author, though she dons many hats such as columnist of food and wine pairing for *Wine Press Northwest*, and contributing writer to *Pacific Northwest*, the Seattle Times' Sunday magazine.

Her Hazelnut-Crusted Chicken in Cherry-Wine Sauce is a lovely entrée and adds a distinct and delightful zing of Tart cherries to moist chicken breast.

Hazelnut-Crusted Chicken in Cherry-Wine Sauce
Featured Recipe from [Pacific Northwest Wining & Dining](#)

Ingredients:

- 1 large egg white
- 1 cup hazelnuts or almonds, finely chopped
- 4 teaspoons olive oil
- 6 skinless, boneless chicken breast halves, rinsed and patted dry
- 1 1/2 cups minced shallots
- 2 teaspoons minced garlic
- 1 cup [Chukar® Dried Tart Cherries](#)
- 1/2 cup dry white wine
- 2 teaspoons minced fresh thyme, or 1 teaspoon dried thyme, crumbled
- 2 cups homemade chicken stock or reduced-sodium chicken broth

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Directions:

In a shallow dish, beat the egg white until pale and frothy. Spread the hazelnuts evenly over a large plate.

Heat 2 teaspoons of the olive oil in a large nonstick skillet over medium heat. Dip the chicken breasts in the egg, let the excess egg drip off, then lightly coat the breasts in the nuts. When the oil is hot, arrange the chicken in the skillet without crowding, or cook in 2 batches. Cook the breasts until browned on the outside but not cooked through, 4 to 5 minutes on each side. Remove from heat, cover, and reserve.

While the chicken is cooking, heat the remaining 2 teaspoons oil in a heavy-bottomed medium saucepan over medium-high heat. Add the shallots and garlic and cook, stirring frequently and lowering the heat as needed, until softened but not browned, 5 to 7 minutes. Add the cherries, white wine, and thyme and stir well. Cook until almost all the liquid is evaporated, 1 to 2 minutes. Add the chicken stock and stir well. Add the cherry-chicken broth mixture to the reserved skillet containing the chicken breasts, cover and simmer until the chicken is cooked through, 10 to 15 minutes. Gently turn the breasts two or three times while they simmer so they cook evenly and completely.

Place a chicken breast in the center of each dinner plate, surround with the sauce, and serve.

Braiden Rex-Johnson recommends Pinot Blanc, Chardonnay, or Merlot with this entrée.

Chukar Cherry Company

Chukar Cherries processes local cherries and other fruits in our plant in Prosser, Washington and has been a thriving vendor at Seattle's Pike Place Market for 15 years. Chukar's products use local fruits, dried naturally and made into energy snacks, covered in fine chocolate, or utilized in preserves, toppings and condiments; all natural and certified kosher by KOF-K. Founded by Pamela Montgomery on her family's cherry orchard in 1988, Chukar produces a wide array of pure food gifts that exemplify the regional bounty and natural flavors of the Pacific Northwest. The company has a thriving internet outlet at www.chukar.com and two retail locations in Washington; Pike Place Market in Seattle and the Corporate, Retail, and Manufacturing Headquarters in Prosser Wine Country.

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