

Smokey Maple BBQ Chicken, Wilted Winter Greens with Candied Bacon + Duck Fat Fingerlings

Serves 8

INGREDIENTS

Smokey Maple BBQ Chicken

8 skin-on chicken breasts
2 tbsp olive oil
¼ cup Magic Dust for seasoning
2 tbsp vegetable oil for grill

BBQ Sauce: Yield 1 cup

½ cup ketchup
½ cup pure maple syrup
¼ cup apple cider vinegar
2 tbsp Dijon mustard
1 tsp smoked sweet paprika
2 garlic clove, finely minced
1 tsp Kosher salt

Winter Greens:

2 tbsp honey
¼ cup balsamic vinegar
1 bunch kale, washed, stemmed and torn into pieces
1 head of radicchio, sliced thinly
1/2 tbsp grainy mustard
1/2 cup Olive oil

Candied Bacon:

1/4 lb thick cut bacon
¼ cup maple syrup, sold at Dish
¼ cup brown sugar

Fingerlings:

1 1/2 lb fingerling potatoes
3 tbsp duck fat, sold at Dish
2 tbsp chives, finely chopped
kosher salt & pepper for seasoning

METHOD

For the Chicken:

1. Preheat grill, and brush with vegetable oil.
2. Rub the chicken breasts liberally with olive oil and Dish "Magic Dust". Place the chicken skin side down, flip once a nice golden sear is achieved. Cook for 2 more minutes. Transfer chicken to a sheet pan fitted with a roasting rack, and place into a 375F preheated oven
3. After 15 minutes, check for doneness. Rested Chicken should read 165F internal temperature. Remove from oven and tent with aluminum foil to rest.

For the Barbeque Sauce:

1. In a small pot, mix ketchup, maple syrup, vinegar, mustard, smoked paprika, and salt. Over a low heat, allow barbeque sauce to simmer, and reduce until sauce thickens.

For the Greens:

1. Cook honey and balsamic together over medium-high heat in a small pot, for about 5 minutes. Stir mustard into balsamic-honey dressing, then whisk in olive oil. Pour over greens, and massage to soften. Season greens with salt and pepper, and top with candied bacon.

For the Candied Bacon:

1. Place the bacon a sheet pan lined with parchment paper, and fitted with a wire rack. Brush the top of the bacon with maple syrup, and sprinkle with brown sugar.
2. Bake in a preheated 400F oven for 10 minutes. Remove the bacon from the oven, and using tongs, flip the bacon over. Brush with remaining maple syrup, and sprinkle with brown sugar. Cook for additional 8 -10 minutes until crispy. Once cooled, roughly chop the candied bacon.

For the Fingerlings:

1. In a large pot of boiling salted water, add whole fingerlings and cook until just tender, about 8 minutes.
2. Strain potatoes, and allow them to cool enough to handle. Slice fingerlings lengthwise, and mix well with duck fat. Season with salt and pepper. Place fingerlings on a sheet pan lined with parchment cut side down, and place in a 400F oven. Roast fingerlings until golden, and crispy. Toss fingerlings with chopped chives, and taste for seasoning.