

## Lime-Cilantro Chicken

This is one of Steven's favorite recipes---easy but elegant enough to light candles and put on a little Bach. Steve served it last year to a young couple just out of culinary school and they loved it. You can prepare it in the oven on these chilly spring evenings, then switch to your grill as summer comes on.

### Ingredients:

2 whole split breasts with skin (Best with Greenwood Farms pastured broilers) - Thaw in refrigerator and rinse with cold water.

### Lime marinade

Juice of 1 medium lime

2 TBS olive oil

3 TBS chopped cilantro

### Lime-Cilantro butter

6 TBS salted butter softened

1 small lime

2 small shallots

3 TBS minced cilantro leaves

½ tsp cayenne pepper

### Prepare chicken:

Combine lime juice, olive oil, salt, pepper, and cilantro. Place chicken in the marinade in a large plastic bag and refrigerate over-night.

### Prepare butter:

Cream the butter in a mixer or food processor. Grate ½ tsp lime zest and squeeze 1 ½ tsp juice from the lime.

Beat the juice and zest into the butter. Peel and mince the shallot and stir with the cilantro and cayenne pepper into the butter. Mold into a log and seal in plastic wrap. Refrigerate. (Will freeze up to a month).

Preheat broiler to 475°F . Remove chicken from the bag and broil, bone side up for 11 minutes. Lower rack and broil right side up for 5 minutes at 550°F until juices run clear and all pink disappears from meat. Top each breast with a slice of butter just before serving.

## Rice with Port and Pecans

½ cup chopped pecans

1 cup Basmati or Texmati rice

2 ½ cups chicken stock or organic canned chicken broth

1 small onion

1 carrot

3 TBS butter

¼ cup tawny port (Note: We use cream sherry; it's sweeter, but we still call it rice with port because it sounds neat).

½ tsp salt for the rice

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1 tsp ground black pepper

2 TBS minced parsley

Toast pecans in a baking dish at 350°F for about 5 minutes or for 10 seconds, on high, in the microwave.

Bring 1 cup of rice to a boil in 2 cups of water. Simmer until water is absorbed and rice is barely tender. May refrigerate overnight or cool to room temperature. Peel and mince onion. Peel and dice carrot. Heat butter in a large skillet, add onions and carrot, and sauté until tender - about 4 minutes. Stir in port and simmer until liquid evaporates. Add cooled rice and pecans and sauté until hot. Salt and pepper to taste. Garnish with parsley and serve immediately. Makes 4 servings. Add some hot crusty bread a green spring salad and you're set.