

Cellar 152



OWNER & CHEF MARY SAWYER

Mary is one of 4 owners of Cellar 152. She is also the head chef and kitchen manager and is instrumental in menu development for the market, having a particular love of baking and European Cuisine. Slow roasting/ braising of meats, roasting vegetables and all things “comfort” are specialties of Cellar 152. Prior to opening her new market, Mary and her husband, Rob Crandell, owned and operated the Elk Rapids Wine Shop for four years. Prior to that, she was an Art Teacher in the Traverse City Public Schools for 32 years at the middle and high school levels. They have a son, Brett, who lives in Ann Arbor with his wife and daughter.

TUSCAN ROASTED CHICKEN

Ingredients:

- 6 Lb. Half Chicken pieces
- Kosher Salt
- 2/3 Cup Olive Oil
- 4 Tsp. Lemon Zest
- 2/3 Cup Lemon Juice
- 2 Tbl. Minced Garlic
- 2 Tbl. Fresh Minced Rosemary (1Tbl. Dried Rosemary)
- 2 Tsp. Black Pepper

Cooking instructions:

1. Sprinkle chicken with salt on both sides. combine olive oil, lemon zest, lemon juice, garlic, rosemary, 2 Tsp. pepper in a small bowl.
2. Place chicken in glass dish and pour marinade over the chicken. cover and let sit in refrigerator 4 hours or over night. baste chicken several times.
3. Preheat oven to 375 degrees. place chicken skin side up on rack on top of baking sheet. Roast 30 minutes or until instant read is 160 degrees.



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WINE & GOURMET MARKET



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