

grilled poussin with shallot balsamic butter

Wonderfully aromatic, this French-inspired dish will make you say ooh la la. Balsamic glaze is available at most supermarkets near the vinegar. (Shown on this issue's cover with game hens.)

Serves 4

FOR THE SEASONING

- 4 large cloves garlic, mashed to a paste (about 2 Tbs.)
- 1 Tbs. finely chopped fresh tarragon
- 1 Tbs. finely chopped fresh flat-leaf parsley
- ½ tsp. kosher salt
- ¼ tsp. freshly ground black pepper
- 2 Tbs. olive oil; more for the grill
- 4 poussin (1 to 1½ lb. each), spatchcocked (see facing page), or spatchcocked birds of your choice from the list on the facing page

FOR THE GLAZE

- ½ cup apple juice
- ½ cup dry white wine
- 1 Tbs. green olive tapenade


FOR THE BUTTER

- 1 Tbs. finely chopped shallot
- 2 tsp. balsamic glaze
- ½ tsp. Espelette pepper or hot paprika
- ¼ tsp. kosher salt
- 2 oz. (4 Tbs.) unsalted butter, softened

FOR THE GARNISH

- Chopped fresh tarragon
- Flaky sea salt (optional)

Follow the directions on the facing page, using the times shown for the bird of your choice.

 **Pair With: CHARDONNAY** Grilling and the flavors it imparts make this dish hefty enough to match a rich white like Chardonnay. Choose a fruity one.

