

Chai-Spiced Chicken for Osso Buco with Green Garlic Aioli

Servings: 4 to 6

INGREDIENTS

For the Chicken

- 1/2 fat bulb green garlic, root and green parts trimmed, outer layer removed, or 4 regular garlic cloves, peeled
- 2 T extra virgin olive oil
- 2 T Pacific Jade® soy sauce
- 1 t fresh-squeezed lemon juice
- 1 t ground ginger
- 1 t cardamom pods (about 16)
- 1 t orange zest, finely grated
- 1 ea star anise
- 1/2 t ground cinnamon
- 1/2 t black pepper, freshly ground
- 1 pinch ground cloves
- 2 1/2 lb Chef's Line™ chicken osso buco

For the Aioli

- 1/2 fat bulb green garlic, green parts trimmed, outer layer removed
- 1/2 t coarse sea salt
- 1 egg yolk
- 1 c extra virgin olive oil
- tt fresh-squeezed lemon juice

PREPARATION

Coarsely chop garlic and place in blender with olive oil, soy sauce, lemon juice, ginger, cardamom, orange zest, star anise, cinnamon, pepper and cloves. Blend mixture to a rough purée. In a bowl, toss marinade with chicken osso buco and cover. Refrigerate for at least 6 hours or, preferably, overnight.

Use a paper towel to brush off most solids from marinade clinging to chicken, then arrange osso buco on a sheet pan. Bake until chicken is golden brown and cooked through.

To prepare aioli, finely chop garlic. Using a mortar and pestle, pound green garlic with salt until a paste forms. Add egg yolk and continue to pound paste until incorporated, then add oil drop by drop until a thick, shiny aioli is achieved. Stir in a few drops of lemon juice. Aioli can be prepared a day ahead; store in refrigerator. Serve chicken osso buco with aioli for dipping.

