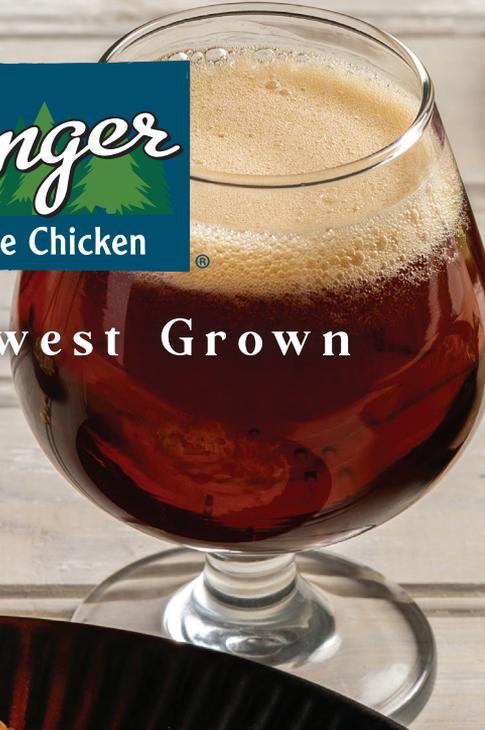




Ranger

The Free Range Chicken

Always Northwest Grown



Recipes

From The Skagit Valley

Calling the Skagit Valley Home Since 1935

RANGER® The Free Range Chicken embodies how the spirit of the Skagit Valley guides us here at Draper Valley Farms. Always Northwest Grown RANGER® is raised free-range on a Non-GMO Project Verified diet with no animal by-products and no antibiotics ever*.



† Chickens are raised and fed a diet in compliance with the Non-GMO Project Standard for avoidance of genetically engineered ingredients.



A lot has changed since our days as a single, family-owned egg farm. But we continue to embrace the spirit of our home - moving away from the trend toward bigger, faster and cheaper to focus on the highest quality for our Northwest families and neighbors.

We hope you enjoy these recipes inspired by our home. Our team curated this recipe book with you in mind. These recipes are perfect for date nights and intimate dinners with friends.

CRISPY CHICKEN THIGHS

with BACON

 **SERVES: 4**  **PREP: 10 MINS**  **COOK: 45 MINS**

INGREDIENTS

- 6-8** RANGER® Free Range Chicken Thighs
- kosher salt and black pepper
- 5** cloves garlic, one minced
- 1 tbsp** vegetable oil
- 6 oz** applewood bacon, thick cut, medium diced
- 2** small shallots, finely diced
- 1** medium head Savoy Cabbage, finely shredded
- 2 tbsp** whole grain mustard
- 1/4 cup** white wine vinegar
- 1 cup** white wine
- 2 cups** chicken broth, low sodium
- 1/4 tsp** red pepper flakes
- 6** sprigs thyme
- 2 tbsp** butter
- 1 tsp** flour

DIRECTIONS

STEP ONE

Preheat oven to 350 degrees, making sure oven rack is in center position. Season chicken with salt & pepper. In a straight sided sauté pan, 4-5 quart & oven proof, heat oil over medium-high heat. When the oil is hot add chicken, skin side down, & cook without moving until golden brown, 6-8 minutes. If it starts to smoke lower heat, don't want it to burn. Flip chicken and continue to cook for another 3 minutes. Transfer chicken to a large plate and set aside.

STEP TWO

In the same sauté pan on medium heat, add bacon and cook until the edges just start to get crispy, 3-4 minutes. Add shallot & cook, stirring, until it becomes softened and more fragrant, about 2-3 minutes. Add cabbage & cook, stirring, until it starts to brown. Stir in mustard, vinegar & white wine making sure to bring up the browned bits in the bottom of the sauté pan (deglazing the pan). Add broth & red pepper flakes, stir to combine & bring to a simmer.

STEP THREE

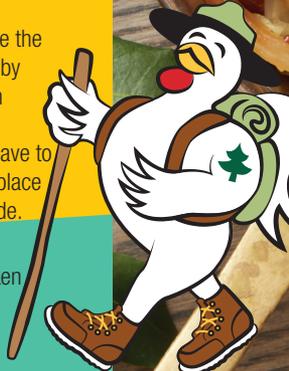
In sauté pan, nestle chicken enough to submerge most of the meat but making sure the skin is exposed. Place sauté pan in oven & cook, uncovered, until liquid is reduced by 1/2 and the chicken is tender. This will take between 30-45 minutes, depending on your oven. Check temperature after 30 minutes with a meat thermometer in the thickest part of the thigh, chicken is done when it reaches 165 degrees, you may have to put the sauté pan back in the oven for up to 15 minutes. While chicken is cooking place butter & flour in a small bowl. With a fork mash the flour into the butter and set aside.

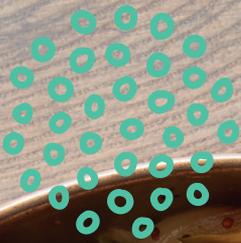
STEP FOUR

When the chicken is cooked through, remove sauté pan from oven & transfer chicken to a large plate. Stir butter & flour mixture into sauté pan, making sure it is completely dissolved and well combined. Spoon cabbage & sauce into small bowls & top with chicken. Enjoy!



Pair
Washington
Chardonna





Perfect for
**DATE
NIGHT**



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Washing

SAUTÉED CHICKEN BREAST

with MUSHROOM SAUCE

 SERVES: 4  PREP: 10 MINS  COOK: 30 MINS

INGREDIENTS

- 2 RANGER® Free Range Boneless Skinless Chicken Breasts
- Salt and Pepper
- 2 **tbsp** Olive Oil
- 8 **oz** Chanterelle Mushrooms, halved if large
- 1 **tbsp** Shallots, minced
- 2 Cloves Garlic, minced
- 2 **tbsp** Butter
- 1/4 **cup** Dry White Wine
- 1 **cup** Low Sodium Chicken Broth
- 1 1/2 **tsp** Fresh Oregano Leaves
- 1 1/2 **tsp** Fresh Thyme Leaves
- 1/3 **cup** Parmigiano-Reggiano Cheese, shredded
- 1/3 **cup** Heavy Cream

DIRECTIONS

STEP ONE

Season chicken with salt & pepper. Heat oil in a large skillet over medium high heat. When oil just starts to smoke, using tongs, carefully place each piece of chicken in hot oil. Sauté until golden brown, 4-5 minutes. Using tongs, flip chicken and continue to sauté until golden brown and chicken has cooked through, 4-5 minutes more. Chicken is cooked through when internal temperature in the center of each piece has reached 165°. Transfer chicken to a plate and keep warm.

STEP TWO

In the same skillet, reduce heat to medium and melt the butter. Add mushrooms, shallots & garlic, sauté until mushrooms just begin to soften. Using a wooden spoon, stir in white wine, scraping up all the browned bits from the bottom. Continue to stir until the wine has almost evaporated. Stir in the chicken broth, oregano & thyme. Bring to a boil, then reduce to low and let simmer until reduced by 1/3. Stir in cheese & heavy cream, taste the sauce and season with salt & pepper as needed. Nestle chicken back into skillet with the sauce & let simmer for a few more minutes. Serve & Enjoy!

TIPS

Chanterelles are great for this dish because they are rich in flavor with a slight peppery finish. Also they sauté well in butter or oil and their almost fruity aroma pairs well with the wine. Goes great served over rice or egg noodles.



With
gton Sauvignon Blanc



CHICKEN BREAST STUFFED *with* GOAT CHEESE AND SUN DRIED TOMATOES

 **SERVES: 4**  **PREP: 20 MINS**  **COOK: 25 MINS**

INGREDIENTS

- 2** RANGER® Free Range Split Chicken Breasts
- 5 oz** goat cheese
- 4** julienned sun-dried tomatoes
extra virgin olive oil
- 1 tsp** salt
- 1/4 tsp** fresh ground pepper
- 6 oz** olive tapenade (optional)

DIRECTIONS

STEP ONE

Preheat oven to 375°. Lay the chicken breasts skin side up on your cutting board. Take your fingers and loosen the skin from the breast without detaching leaving a nice pocket to stuff.

STEP TWO

Take one quarter of the cheese and surround each julienned tomato making a ball. Stuff the ball underneath the loosened chicken skin and spread out under the skin pulling as much as the skin over the meat so it doesn't dry out.

STEP THREE

Rub each chicken with olive oil, salt and pepper. Place each piece of chicken on a baking sheet about two inches apart.

STEP FOUR

Bake the chicken at 375° for about 20-25 minutes till golden brown making sure internal temp reaches 165°. Remove from oven and let rest for 10 minutes before serving. Top with olive tapenade if desired.



Pair With
Washington Shiraz



Perfect for
**DATE
NIGHT**



Perfect for
**DATE
NIGHT**



Pair
Washing



RUBBED CHICKEN THIGHS *with* RED WINE REDUCTION



SERVES: 4



PREP: 25 MINS



COOK: 45 MINS

INGREDIENTS

- | | | | |
|----------------|---|----------------|--|
| 8 | RANGER® Free Range Chicken Thighs | 3 | oregano springs |
| 3 tbsp | vegetable oil | 1 cup | red wine, such as malbec or cabernet sauvignon |
| 1/4 | star anise pod | 1 cup | chicken stock |
| 1.5 tsp | cracked black peppercorns | 1 cup | honey |
| 1 tsp | cumin seeds | 2 tbsp | butter, room temperature |
| 1 tsp | coriander seeds | 1 bunch | chives, for garnish |
| 1 tsp | crushed red pepper flakes | | |
| 1 | large onion, julienned | | |
| 1 | large leek, white parts only, thin sliced | | |
| 2 | Roma tomatoes, washed and chopped | | |

DIRECTIONS

STEP ONE

Trim thighs of excess skin and let rest on a plate. Preheat oven to 400°.

STEP TWO

Toast anise pods, peppercorns, cumin, coriander and crushed red pepper in a small sauté pan over medium heat, swirling the pan until fragrant, about 2 minutes. Transfer to a spice grinder and let cool, pulse until coarsely ground. Mix spices and salt in a small bowl.

STEP THREE

Heat oil in a large skillet over medium heat. Rub spices all over the thighs. When oil just starts to smoke place chicken thighs skin side down. Sauté until thighs are nice and golden brown, about 3-4 minutes. Flip each thigh and continue to sauté for another 3-4 minutes. Transfer thighs to a roasting pan, place in hot oven and bake for about 30 minutes or until the chicken is fully cooked and internal temperature has reached 170°, checked with an instant read thermometer.

STEP FOUR

While chicken is in the oven, pour off all but 1 Tbsp. of oil in the skillet. Over medium heat add onions and leeks. Sauté until soft and fragrant. Add tomatoes and oregano, sauté until tomatoes start to break down. Add red wine, cook reducing wine to about 1/4 cup while scraping up all the goodies in the bottom of the pan. Stir in chicken stock, simmer for about 5 minutes and allow sauce to reduce to 1 cup. Strain sauce into a small saucepan and bring to a boil. Reduce heat to low, stir in honey and butter gradually until sauce coats the back of a spoon. Keep warm.

STEP FIVE

When chicken is done, remove from oven and let rest 5 minutes. Place a little sauce on the bottom of each plate, then top with chicken and garnish with chives. Serve and Enjoy!

TIPS

Most grocery stores carry star anise pods. If you have whole black peppercorns in your cupboard, don't buy cracked peppercorns. Crack them using the flat side of a chef's knife. When choosing a wine, make sure it is a full-bodied wine.

With
ton Malbec



ZA'ATAR CHICKEN *with* HARISSA AND HONEY MASHED BUTTERNUT SQUASH

 SERVES: 2  PREP: 20 MINS  COOK: 55 MINS

INGREDIENTS

FOR BUTTERNUT SQUASH

- | | | | |
|-------------------|--|----------------|---|
| 1 (3-4 lb) | RANGER® Free Range Boneless Skinless Chicken Breasts | 1 large | butternut squash, peeled, seeded and cut into 1-inch pieces |
| 1/4 cup | olive oil, plus 1 teaspoon, divided | 1/3 cup | unsalted butter, melted, divided |
| 1/2 | lemon, juiced | 1/2 cup | heavy cream, room temperature |
| 1/4 cup | Sonoma Spice Queen Zatar | 1 tbsp | honey |
| 4 cloves | garlic, minced | 1 tbsp | Sonoma Spice Queen Harissa, plus more for serving |
| 1 tsp | kosher salt | | Kosher salt, to taste |
| 1 tsp | toasted sesame oil | 1/4 cup | pomegranate arils |
| 1/2 tsp | sumac | 2 tbsp | chopped fresh mint |
| 1/2 tsp | freshly ground black pepper | 1 tbsp | pine nuts, toasted |

DIRECTIONS

STEP ONE

Whisk 1/4 cup oil, lemon juice, zaatar, garlic, salt, sesame oil, sumac and pepper together in a small bowl. Place chicken in a shallow baking dish or resealable plastic bag. Pour marinade over chicken and toss to evenly coat. Cover and refrigerate for at least 4 hours.

STEP TWO

Meanwhile, for the butternut squash, adjust oven racks to lower and middle positions; preheat to 375°. Line a rimmed baking sheet with parchment paper. Add squash and butter to a large bowl and toss to coat. Place squash in a single layer on prepared baking sheet and bake on lower rack for 40 minutes until fork-tender.

STEP THREE

Meanwhile, 15 minutes before squash is finished cooking, remove chicken from marinade and pat dry with paper towels. Heat remaining 1 teaspoon oil in a large skillet over medium-high heat. Place chicken in the hot skillet and cook without moving, until golden-brown, about 4-5 minutes. Turn chicken over and transfer skillet to the middle rack in oven. Roast until chicken is fully cooked and reaches 170°F, about 10 to 15 minutes. Transfer to a plate and let rest.

STEP FOUR

Add cooked butternut squash, 1/3 cup melted butter, heavy cream, honey and harissa in a food processor and puree, scraping down the sides as needed, until smooth, about 30 seconds. Season with salt, to taste. Serve butternut squash puree with chicken and garnish with pomegranate arils, mint and pine nuts.

TIPS

Drink Pairing: Oregon Maibock



Pail
Oregon M



Perfect for
**DATE
NIGHT**



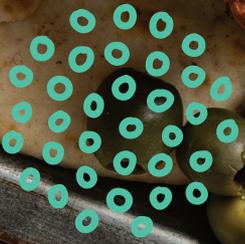
With
Maibock



Perfect for
**GALENTINE'S
DAY**



Pair With
Citrus IPA



SMOKED MIDDLE-EASTERN CHICKEN MEZZE PLATTER

 **SERVES: 4**  **PREP: 15 MINS**  **COOK: 218 MINS**

INGREDIENTS

FOR CHICKEN

- 1 (5-6 lb)** RANGER® Free Range Whole Chicken
- 1 tbsp** sumac
- 1 tbsp** Sonoma Spice Queen Zatar
- 1 tsp** ground allspice
- 1/2 tsp** ground cardamom
- 1/2 tsp** ground cumin
- 1/2 tsp** freshly ground black pepper

FOR TABBOULEH

- 1/2 cup** fine bulgur, cooked according to package directions
- 1** large bunch fresh parsley, finely chopped
- 3** Persian cucumbers, finely chopped
- 2** plum tomatoes, seeded and finely chopped

- 1/3 cup** finely chopped fresh mint
- 1/3 cup** olive oil
- 4** green onions, sliced thin
- 1** lemon, juiced
- 2 cloves** garlic, finely grated

FOR ASSEMBLY

- Vegetable oil, for brushing grill grates
- 1** each red, green and yellow bell pepper, seeded, quartered
 - 3 loaves** pita
 - 2 cups** hummus
 - 2 cups** labneh
 - 1 cup** pitted kalamata olives
 - 1 cup** pitted Castelvetrano olives
 - 5** Persian cucumbers, quartered lengthwise

DIRECTIONS

STEP ONE

For tabbouleh, combine cooked bulgur, parsley, cucumber, tomato, mint, oil, green onion, lemon juice and garlic together in a large bowl until combined. Transfer to a serving bowl and refrigerate until ready to serve.

STEP TWO

For chicken, mix sumac, zaatar, allspice, cardamom, cumin and black pepper together in a small bowl. Rub spice mixture over chicken and under skin. Cover with plastic wrap and refrigerate for at least 4 hours, or overnight.

STEP THREE

Prepare a smoker with Applewood chips. Smoke chicken at 250°F until chicken is fully cooked and reaches 170°F, about 3 to 3 1/2 hours. Transfer to a plate and cover with aluminum foil and let rest.

STEP FOUR

Preheat grill or grill pan to medium-high heat and brush grates with oil. Grill bell peppers until tender and golden-brown, about 2-3 minutes per side. Grill pita until lightly charred, about 1 minute per side.

STEP FIVE

Decoratively arrange tabbouleh, smoked chicken, grilled peppers, grilled pita, hummus, labneh, olives and cucumber on a large serving platter. Serve and enjoy!

TIPS

Drink Pairing: Citrus IPA





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