

*Recipe Provided by Premier Place Catering
Chef Carl Jones
Renaissance Roasted Chicken Leg*

Rubbed first with our Mahogany spices. Served over Orzo

*Spices include garlic, thyme, paprika, cinnamon, salt,
pepper.*

*Roasted at 325f until golden 'mahogany brown'. 180 f
(internal temp) Orzo includes caramelized onions,
currants, fresh basil and olive oil.*