

Rusty Bowers is the owner, chief butcher and charcutier of Pine Street Market, a whole animal craft butcher shop in Avondale Estates, Georgia, and co-owner of Chop Shop, Atlanta's first butcher and farmer-owned retail store.

A graduate of the renowned Culinary Institute of America, Rusty began his career as a classically-trained chef. Working in respected restaurant kitchens and fine dining restaurants from Jacksonville, Atlanta and Hawaii to Europe and the Middle East, Rusty eventually fell in love with the ancient art of whole animal butchery and charcuterie.

Rusty's experiences abroad, in particular, had a profound effect on his approach to creating good, clean food. It wasn't the techniques, but rather the approach to food that struck a chord with him.

Coconut & Chipotle Braised Chicken Legs

Recipe courtesy of Rusty Bowers

Serves 4

Ingredients

4 Springer Mountain Farms' chicken legs
Kosher salt and black pepper, to taste
1 onion, diced
3 garlic cloves, smashed with the side of a chef's knife
2-3 chipotle peppers from a can of chipotle peppers in adobo, minced
1 can coconut milk
1 cup basmati rice, cooked
1 tbsp cilantro leaves, whole
1 lime, cut into wedges

Method

Set up the EGG for direct cooking without the convEGGtor at 350°F.

Season the chicken generously with salt and pepper, and leave to rest for 30 minutes.

Grill the chicken for 2 minutes, or until the meat begins to turn golden brown, flip and cook for another 2 minutes.

While the chicken is cooking, heat a cast iron Dutch oven or stainless-steel pot on the grid. Add the butter, onion, and garlic. Cook for 2-3 minutes or until the mixture becomes fragrant. Add peppers and coconut milk and allow to simmer.

Once the coconut milk begins to simmer, add the chicken legs and cover the Dutch oven with the lid. Cook for 20 minutes or until the internal temperature of the chicken passes 165°F and the meat begins to pull away from the bone. Remove the pot from the EGG and allow to cool, uncovered. Taste and adjust seasoning.

Serve the chicken and sauce over the rice and garnish with cilantro and limes.

