

Chicken in White Wine

By James Brock

Serves 4

Ingredients:

- 5 slices bacon, sliced crosswise into 1-inch pieces
- 3 medium onions, peeled and chopped
- 10 chicken thighs, or 10 legs, with skin and bone, dried with paper towels and seasoned with salt and pepper (As always, use organic if possible)
- 10 ounces cremini mushrooms (or use any firm type of mushroom you like)
- 3 garlic cloves, peeled and minced
- ¼ cup chopped Italian parsley
- 3 tablespoons chopped tarragon
- 1 bottle dry Riesling - 750ml

Chantal Item Needed:

- 5 quart Induction 21[®] Sauteuse with Glass Lid





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Method:

Step One: Place a large, a heavy-bottomed pan — I use my 5 quart Induction 21 Sauteuse — over medium heat. Add the bacon, and cook until most of the fat is rendered, about 5 minutes or so. Add the onion and sauté until softened, 8-10 minutes. Transfer the onions and bacon to a plate, leaving as much liquid in the pan as possible.

Step Two: Over medium-high heat in the same pan, brown chicken pieces on all sides. Don't crowd the pan, or they won't brown properly, so work in batches. Transfer them to the plate when browned.

Step Three: Lower heat to medium-low, and add mushrooms, garlic, 3 tablespoons of parsley, and 2 tablespoons of tarragon. Sauté the mixture for about 2 minutes, making sure the bacon fat coats everything. Now it's time to put it all together: Return the chicken, onions, and bacon to the pan, add $\frac{3}{4}$ of the bottle of wine, and bring to a boil. Let it boil for one minute, then turn the heat to low and partially cover. Simmer for one hour. (If you want to be a bit more decadent, add $\frac{1}{2}$ cup heavy cream at this point, stir, and simmer for 5 minutes longer.)

Step Four: You can serve this immediately, or let it cool in the pan and refrigerate overnight. To serve right away, place each portion in a bowl and sprinkle with parsley and tarragon. (I like crusty bread and a small salad with this dish.) If you opt to make it ahead of time, take it out of the refrigerator the next day and remove any fat that has collected on the surface, then reheat on low and serve as above.

Enjoy!