

Chicken Chasseur (for 4)

Recipe Cookbook: Food and Wine Quick from Scratch

Chapter: Chicken and Other Birds

Author: Susan Rich, Laura Russell Prep Time: 15 min Cooking Time: 30 min

INGREDIENTS:

1 TBS cooking oil
4 bone-in chicken breasts, (about 2 1/4 pounds in all)
1 tsp salt
1/2 tsp fresh ground black pepper
1 TBS butter
1 onion, chopped
3/4 lb mushrooms, sliced
2 garlic cloves, minced
1 1/2 tsp all-purpose flour
6 TBS dry vermouth, or dry white wine
2/3 C canned low-sodium chicken broth
1 C canned crushed tomatoes in thick puree, drained
1/4 tsp dried thyme
2 TBS chopped parsley

DIRECTIONS:

In a large, deep frying pan, heat the oil over moderately high heat. Season chicken with 1/4 tsp each of salt & pepper - add to pan. Cook till browned, turning (about 8 minutes in all). Remove. Leave 1 TBS fat in pan.

Add butter to pan & reduce heat to moderately low. Add onion - cook, stirring occasionally, until translucent (about 5 minutes). Raise heat to moderately high. Add mushrooms, garlic & 1/4 tsp salt. Cook, stirring frequently, till vegetables are browned (about 5 minutes).

Add flour & cook, stirring, 30 seconds. Stir in vermouth & bring back to a simmer. Stir in broth, tomatoes, thyme & remaining 1/2 tsp salt. Add chicken + any accumulated juices. Reduce heat; simmer, covered, till chicken is done (about 10 minutes). Stir in parsley + remaining 1/4 tsp pepper.