

Chicken with Wine & Tarragon

Recipe Cookbook: Food and Wine Quick from Scratch

Prep Time: 10 minutes

Cooking Time: 45 minutes

INGREDIENTS:

3 TBS dry vermouth (or dry white wine)
2 tsp dried tarragon
1 whole chicken (3 - 3 1/2 pounds), quartered
1 TBS olive oil
Pinch salt
Pinch fresh ground black pepper
1 TBS butter, cut into 4 pieces
1/4 C water

DIRECTIONS:

Heat oven to 375° F. In a small glass or stainless-steel bowl, combine 2 TBS of the wine + 1/2 tsp of the dried tarragon. Set aside. Coat chicken with olive oil & arrange pieces, skin-side up, in large roasting pan. Sprinkle chicken pieces with remaining 1 TBS wine & season with 1/4 tsp salt & 1/8 tsp pepper. Top each chicken piece with a piece of the butter.

Cook chicken 15 minutes - then sprinkle with remaining 1 1/2 tsp tarragon. Baste chicken & cook till breasts are just done (about 20 minutes longer). Remove breasts & cook legs till done (about 5 minutes longer). Remove roasting pan from oven - return breasts to the pan.

Heat broiler. Baste chicken - then broil till skin is golden brown (about 5 minutes). Transfer chicken to plate.

Pour off fat from roasting pan. Set pan over moderate heat & add reserved wine & tarragon mixture + the water. Bring to boil, scraping pan bottom to dislodge any brown bits. Boil till reduced to approximately 3 TBS (about 3 minutes). Add any accumulated juices from chicken + a pinch each of salt & pepper. Spoon sauce over chicken & serve.

Serves: 4