

#107: Comfort Food

Rustic Chicken with Garlic Gravy

Melissa Araujo, Saveur Catering

2 tablespoons vegetable oil

6 skin-on, bone-in chicken thighs

* drumsticks or skin-on chicken breasts can be used

20 peeled garlic cloves (about 2 heads, separated)

2 tablespoons all-purpose flour

3/4 cup dry white wine

1 cup chicken broth

1/4 teaspoon fresh thyme leaves or 3/4 teaspoon dried thyme

2 tablespoons butter

Salt and freshly-ground black pepper

Preheat oven to 400 degrees F. with the rack in the center.

In an oven-proof Dutch oven or skillet with a lid, heat the oil over medium high heat. Dry the chicken pieces well by patting them with a paper towel. Season the chicken pieces with salt and pepper. Cook the chicken until well browned, turning regularly, for about 8 minutes in all, then remove chicken to a plate.

Remove most of the fat from the pan, leaving enough to coat the bottom of the pan. Reduce the heat to medium, add the garlic, and cook, stirring regularly, until it starts to brown, about 3 minutes. Sprinkle the flour over the garlic and stir until combined. Return the chicken to the pot, cover, and bake for 15 minutes in the preheated oven. If your pot or skillet does not have a lid, cover the top with foil instead.

Remove the pot from the oven and put it on a burner, being careful not to touch the hot pot. Remove the chicken pieces from the pot to a clean plate. Over medium-high heat, whisk in the wine and simmer for 1 minute. Whisk in the broth

and thyme. Adjust seasoning with salt and pepper, then reduce the heat and simmer, stirring regularly, until the sauce thickens. Turn the heat off and stir in the butter.

Return the chicken to the pot to re-warm it in the sauce, then serve over mashed potatoes, rice or pasta.

Serves 3 or 6 (for lighter eaters one chicken thigh should be enough).