

CHICKEN CHASSEUR

4 CHICKEN LEGS
4 CHICKEN THIGHS
½ CUP OF DRIED PORCINI
20 CIPOLLINI OR PEARL ONIONS
2 SHALLOTS
DRY RED WINE SUCH AS A RIOJA OR A PINOT NOIR
TOMATO PASTE
4 CLOVES GARLIC
3 SPRIGS OF THYME
16 SMALL RUSSIAN FINGERLING POTATOES
FRESH ITALIAN PARSLEY

PRE-HEAT OVEN TO 350°

DRY THE CHICKEN, SALT AND PEPPER.

HEAT 4 TBSPS OF OLIVE OIL IN A DEEP-SIDED FRYING PAN. WHEN THE OIL IS WAVY BROWN THE CHICKEN, SKIN-SIDE DOWN FIRST ON BOTH SIDES.

MEANWHILE, BRING A LARGE SAUCEPAN OF WATER TO BOIL. WITH A VERY SHARP KNIFE SLICE A SMALL PIECE OFF BOTH THE STEM AND ROOT ENDS OF THE ONIONS.

DROP INTO BOILING WATER, COVER AND BOIL ABOUT 1 MINUTE. DRAIN IN A STRAINER AND DUMP THE ONIONS IN A SINKFULL OF COLD WATER. ONCE THEY COOL, REMOVE THE SKINS.

SOAK ½ CUP OF DRIED PORCINI IN A 1 ½ CUPS OF WARM WATER FOR 15 MINUTES. STRAIN MUSHROOMS IN A STRAINER LINED WITH CHEESECLOTH. RESERVE LIQUID. PUT THE MUSHROOMS IN A SMALL BOWL.

PEEL AND DICE THE SHALLOTS. PEEL THE GARLIC AND SLICE THINLY.

ONCE THE CHICKEN HAS BROWNEED, REMOVE TO A PLATE.

POUR OFF MOST OF THE FAT, LEAVING ABOUT 1 TBSP. ADD 2 TBSPS OF BUTTER TO THE PAN. RAISE THE HEAT TO HIGH AND

SAUTÉ CIPOLLINI TILL THEY ARE A BIT BROWNE. REMOVE TO A BOWL.

REDUCE THE HEAT TO LOW. COOK THE SHALLOTS A FEW MINUTES ON A LOW FLAME TILL TRANSLUCENT. ADD THE GARLIC AND COOK FOR ANOTHER MINUTE.

STIR IN 2 TBSPS OF TOMATO PASTE. COOK FOR A MINUTE.

ADD THE PORCINI AND THE MUSHROOM BROTH. RAISE HEAT AND REDUCE BY HALF.

RETURN THE CHICKEN AND THE ONIONS TO THE PAN. POUR IN 2 CUPS OF RED WINE, BRING TO A BOIL FOR A MINUTE, THEN REDUCE HEAT TO A SIMMER. ADD THE LEAVES FROM THE THYME.

SCRUB THE POTATOES WITH A VEGETABLE BRUSH UNDER RUNNING WATER. CUT POTATOES IN PIECES ABOUT THE SAME SIZE AS THE ONIONS. NESTLE THE POTATOES AMONG THE CHICKEN PIECES.

PLACE IN THE OVEN, PARTIALLY COVERED. BAKE FOR ABOUT 20 MINUTES OR UNTIL THE CHICKEN JUICES RUN CLEAR AND THE POTATOES ARE EASILY PIERCED WITH A SHARP KNIFE.

ARRANGE CHICKEN, ONIONS AND POTATOES IN A SERVING DISH. GARNISH WITH PARSLEY.

SERVES 4