

## CHICKEN WITH CIPOLLINI

6 CHICKEN LEGS  
6 CHICKEN THIGHS  
1/4 LB OF PANCETTA  
24 CIPOLLINI OR BROWN PEARL ONIONS  
WHITE WINE  
FRESH TARRAGON

PREHEAT OVEN TO 350°

CUT THE PANCETTA INTO 1/4 INCH PIECES. HEAT A LARGE STEEP-SIDED FRYING PAN ON TOP OF THE STOVE. ADD THE PANCETTA WITH A SPLASH OF OLIVE OIL. COOK TILL THE PANCETTA ARE LIGHTLY BROWNED. REMOVE TO A BOWL WITH A SLOTTED SPOON.

MEANWHILE, DRY THE CHICKEN PIECES. SALT AND PEPPER. RAISE THE HEAT AND PUT IN THE CHICKEN, SKIN SIDE DOWN. BROWN FOR ABOUT 6 MINUTES. TURN TO BROWN ON THE OTHER SIDE.

WHILE THE CHICKEN COOKS, BRING A POT OF WATER TO A BOIL.

WITH A VERY SHARP KNIFE, CUT A THIN SLICE OFF BOTH ENDS OF THE ONIONS. WHEN THE WATER BOILS, DUMP IN THE ONIONS, RETURN TO THE BOIL AND BOIL ONE MINUTE MORE. DRAIN AND DUMP INTO A SINK FULL OF COLD WATER.

WHEN THE ONIONS HAVE COOLED, SLIP THE SKINS OFF AND PLACE IN A BOWL.

ONCE THE CHICKEN HAS BROWNED, PLACE ON A PLATE. POUR OFF MOST OF THE FAT. ADD 2 TBSPS OF BUTTER. RAISE HEAT TO MEDIUM HIGH.

ADD ALL THE ONIONS TO THE PAN. SEASON WITH SALT, WHITE PEPPER AND ONE TBSP OF SUGAR. BROWN THE ONIONS, SHAKING THE PAN TO KEEP THEM FROM BURNING.

ADD THE CHICKEN PIECES, SKIN SIDE UP, NESTLING THEM AMONG THE ONIONS. SCATTER WITH PANCETTA.

POUR IN 1 CUP OF WHITE WINE.

PLACE IN THE OVEN AND COOK FOR ABOUT TEN MINUTES OR UNTIL THE JUICE FROM THE THIGHS RUN CLEAR WHEN PIERCED WITH A FORK.

REMOVE FROM THE OVEN AND GARNISH WITH 1/2 CUP OF CHOPPED TARRAGON.

SERVES 6