

CHICKEN WITH SORREL CREAM SAUCE

8 CHICKEN THIGHS
VEGETABLE OIL
BUTTER
2 LEEKS
1 CUP OF CHICKEN STOCK OR WHITE WINE
1 LEMON
HEAVY CREAM
CRÈME FRAICHE
1 BUNCH OF SORREL (ABOUT 4 CUPS OF LEAVES)

DRY THE CHICKEN THIGHS THOROUGHLY WITH PAPER TOWELS. SALT AND PEPPER.

HEAT 2 TBSPS OF OIL AND 2 TBSPS OF BUTTER IN A LARGE FRYING PAN.

WHEN THE BUTTER AND OIL ARE VERY HOT, ADD THE CHICKEN THIGHS SKIN-SIDE DOWN. BROWN FOR ABOUT 6 MINUTES. TURN AND BROWN THE OTHER SIDE.

MEANWHILE, TRIM THE LEEKS, SLICE LENGTHWISE AND RINSE UNDER RUNNING WATER TO REMOVE ANY DIRT.

STRIP THE STEMS FROM THE SORREL LEAVES, RINSE IN A BOWL OF WATER AND PAT DRY.

WHEN THE CHICKEN HAS BROWNEED, REMOVE TO A PLATE.

ADD THE LEEKS AND COOK ON A LOW FLAME FOR TWO MINUTES.

PUT THE CHICKEN BACK IN THE PAN. POUR IN 1 CUP OF CHICKEN STOCK OR WHITE WINE.

COOK ON A LOW FLAME FOR ABOUT 6 MORE MINUTES OR UNTIL THE JUICE RUNS CLEAR. TEST WITH A SHARP KNIFE OR A FORK.

REMOVE THE CHICKEN TO A PLATE.

COOK THE LIQUID DOWN. ADD 1 CUP OF CRÈME FRÂICHE AND COOK UNTIL IT MELTS INTO THE SAUCE. ADD A SQUEEZE OF LEMON JUICE.

MEANWHILE, JULIENNE THE SORREL IN THIN STRIPS, RESERVING A HANDFUL FOR GARNISH.

STIR SORREL INTO THE CREAM SAUCE AND COOK A MINUTE OR SO UNTIL THE SORREL WILTS AND TURNS GRAY-GREEN.

PUT THE CHICKEN BACK AND WARM WITH THE SAUCE, TURNING IN THE PAN A FEW TIMES.

ARRANGE ON A WARM PLATTER OVER RICE OR ORZO. SCATTER WITH SORREL.

SERVES 4-8