

CHICKEN WITH VINEGAR 2

6 CHICKEN LEGS AND THIGHS
24 CIPOLLINI ONIONS
6 ANCHOVY FILLETS
6 CLOVES OF GARLIC
SPRIG OF ROSEMARY
SPRIG OF THYME
½ CUP OF WHITE WINE
½ CUP OF BANYULS VINEGAR
FRESH PARSLEY

PRE-HEAT OVEN TO 375°

PRE-HEAT A STEEP-SIDED FRYING PAN ON TOP OF THE STOVE, POUR IN 4 TBSPS OF OLIVE OIL. DRY THE CHICKEN LEGS WITH PAPER TOWELS, SALT AND PEPPER.

WHEN THE OIL IS SMOKING, ADD THE CHICKEN SKIN SIDE DOWN. BROWN ON BOTH SIDES, ABOUT 5 MINUTES A SIDE.

BRING A LARGE SAUCEPAN WITH WATER TO A BOIL. MEANWHILE, USING A VERY SHARP KNIFE, SLICE OFF A SMALL PORTION OF THE ROOT AND STEM ENDS OF THE ONIONS. DUMP INTO THE BOILING WATER, COVER AND BOIL FOR ONE MINUTE. DRAIN AND DUMP INTO A SINKFULL OF COLD WATER.

SQUEEZE THE ONIONS FROM THEIR SKINS AND RESERVE.

TRIM AND PEEL THE GARLIC. STRIP THE LEAVES OFF THE ROSEMARY AND THYME BRANCHES. CHOP TOGETHER WITH THE ANCHOVIES AND GARLIC.

WHEN THE CHICKEN IS BROWNEED, REMOVE TO A PLATE. POUR OFF THE FAT. REDUCE HEAT TO LOW. ADD 2 TBSPS OF OLIVE OIL.

STIR IN THE GARLIC/ANCHOVY/HERB MIXTURE. AS SOON AS YOU SMELL THE GARLIC, POUR IN ½ CUP OF WHITE WINE. STIR WITH A WOODEN SPOON, SCRAPING UP THE BROWNEED BITS ON THE BOTTOM OF THE PAN.

RETURN THE CHICKEN LEGS TO THE PAN, OVERLAPPING IF NECESSARY SO THEY ARE ARRANGED IN ONE LAYER. POUR IN ½ CUP OF BANYULS VINEGAR. PLACE IN THE OVEN, PARTIALLY COVERED.

HEAT A FRYING PAN ON TOP OF THE STOVE. ADD 2 TBSPS OF VEGETABLE OIL AND 2 TBSPS OF BUTTER. WHEN THE BUTTER RUNS CLEAR, DRY THE ONIONS IN DISH TOWEL AND ADD TO THE

PAN. SALT AND PEPPER. SPRINKLE WITH 1 TSP OF SUGAR. SHAKE THE PAN, BROWNING THE ONIONS LIGHTLY ON ALL SIDES. ADD TO THE PAN WITH THE CHICKEN.

BAKE THE CHICKEN FOR 12-15 MINUTES. IF THE LIQUID EVAPORATES, ADD A SMALL AMOUNT OF WATER. CHICKEN IS DONE WHEN THE LIQUID FROM THE THIGH RUNS CLEAR WHEN PIERCED WITH A SMALL KNIFE OR FORK.

ARRANGE THE CHICKEN ON A WARM SERVING PLATTER. SCATTER WITH PARSLEY LEAVES.

SERVES 4-6