

JOHN PLESHETTE'S MEAL OF THE WEEK



CHICKEN WITH TURNIPS, CARROTS AND CHANTERELLES

4 OR MORE CHICKEN THIGHS (2 PER PERSON)
8 WHITE TURNIPS
8 CARROTS
1/2 LB OF FRESH CHANTERELLES OR SHITAKE MUSHROOMS
CRÈME FRAÎCHE
FRESH PARSLEY, TARRAGON AND CHIVES

TRIM THE MUSHROOMS OF ANY DARK PATCHES AND SCRAPE OFF ANY DIRT.

DRY CHICKEN PIECES. SALT AND PEPPER.

HEAT 2 TBSPS OF VEGETABLE OIL AND 2 TBSPS OF BUTTER IN A DEEP-SIDED FRYING PAN OVER MEDIUM HIGH HEAT.

BROWN CHICKEN ON BOTH SIDES, SKIN SIDE FIRST FOR 10 TO 12 MINUTES. PIERCE THE THIGHS WITH A KITCHEN FORK. IF THE JUICE RUNS CLEAR, THEY'RE DONE. REMOVE TO A WARM PLATE.

MEANWHILE, TRIM AND PEEL CARROTS AND TURNIPS. SLICE THINLY. BRING 1 CUP OF WATER TO A BOIL IN A FRYING PAN. ADD 2 TBSPS OF BUTTER. WHEN THE BUTTER HAS MELTED, SALT THE WATER AND PUT IN THE VEGETABLES.

COVER AND SIMMER TURNIPS AND CARROTS TILL TENDER. ABOUT 6 MINUTES. POUR OFF THE LIQUID. ADD 1 CUP OF CRÈME FRAÎCHE.

POUR OFF ALL BUT 3 TBSPS OF FAT IN THE PAN FROM THE CHICKEN. OVER MEDIUM HEAT SAUTÉ THE MUSHROOMS, TURNING FREQUENTLY. ABOUT 5 MINUTES. REMOVE TO A BOWL.

HEAT THE PAN WITH THE VEGETABLES AND CRÈME FRAÎCHE TO REDUCE SLIGHTLY AND THICKEN THE SAUCE.

WIPE OUT THE PAN FROM THE CHICKEN. SPOON THE VEGETABLES INTO THE BOTTOM. ARRANGE CHICKEN THIGHS AND CHANTERELLES ON TOP.

CHOP UP A COMBINATION OF HERBS AND SCATTER ON TOP.

SERVES 2-4

WINE OF THE WEEK FROM JILL BERNHEIMER AT DOMAINE L.A.

WITHOUT A DOUBT I AM GOING TO CHOOSE THE **2010 DONKEY AND GOAT STONECRUSHER ROUSSANNE (\$31)**, WHICH IS A PERFECT FALL WHITE WITH THE DEPTH AND COMPLEXITY TO MATCH THIS DISH. THIS ROUSSANNE IS FERMENTED FOR A NINE DAYS OR SOON ITS SKINS. IN ADDITION TO GREAT STONE FRUIT AND LIVELY ACIDITY, THERE'S ALSO AN EARTHY VIBE TO THE WINE. I CAN'T THINK OF A BETTER MATCH