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| CHICKEN WITH BLACK TRUMPET MUSHROOMS |
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6 CHICKEN LEGS AND THIGHS, SEPARATED
BUTTER
VEGETABLE OIL
4 SHALLOTS
1 1/2 POUND OF BLACK TRUMPET MUSHROOMS
3/4 CUP OF WHITE WINE
ITALIAN PARSLEY AND FRESH CHIVES FOR GARNISH

DRY CHICKEN PIECES THOROUGHLY. SALT AND PEPPER.

MELT 4 TBSPS BUTTER AND 2 TBSPS OF OIL IN A STEEP-SIDED SAUTE PAN. WHEN THE BUTTER HAS MELTED AND THE FOAM SUBSIDES, ADD THE CHICKEN PIECES SKIN SIDE DOWN. DO NOT CROWD.

BROWN THE CHICKEN ON A MEDIUM FLAME ON BOTH SIDES FOR ABOUT 15 MINUTES.

MEANWHILE, FILL THE SINK WITH WARM WATER AND SOAK THE MUSHROOMS. ROLL BETWEEN YOUR FINGERS TO REMOVE ANY GRIT. REMOVE FROM THE WATER A HANDFUL AT A TIME, SQUEEZING OUT THE WATER AND DRAIN IN A COLLANDER.

MINCE THE SHALLOTS.

WHEN CHICKEN IS DONE, REMOVE TO A WARM PLATE. POUR OFF ALL BUT 2 TBSPS OF FAT. ADD THE SHALLOTS AND SAUTE ON A LOW FLAME UNTIL TRANSLUCENT. ADD MUSHROOMS AND WINE. RAISE THE HEAT TO LET THE ALCOHOL COOK OFF.

ARRANGE THE CHICKEN PIECES SKIN SIDE UP ON TOP OF THE MUSHROOMS. REDUCE THE FLAME TO A SIMMER. COOK FOR 15 MINUTES OR UNTIL THE THICKEST PART OF THE THIGH RUNS CLEAR WHEN PIERCED WITH A FORK.

CHOP PARSLEY AND CHIVES AND SCATTER OVER THE CHICKEN.

SERVE WITH RICE, POTATOES, PASTA, OR, AS PICTURED ABOVE, PUREED CELERY ROOT POACHED IN MILK.

SERVES 6