

CHICKEN LEGS WITH TURNIPS AND CIPOLLINI

8 CHICKEN WHOLE CHICKEN LEGS
24 CIPOLLINI OR PEARL ONIONS
24 BABY WHITE TURNIPS
8 GARLIC CLOVES
THYME
BAY LEAF
WHITE WINE

FOR THE TURNIP GREENS:
1/2 LB OF BACON
TURNIP GREENS, TOUGH STEMS STRIPPED OUT

PRE-HEAT OVEN TO 350°

HEAT 1/2 CUP OF OLIVE OIL IN A LARGE STEEP-SIDED SAUTÉ PAN OR ROUNDEL.

DRY CHICKEN LEGS, SALT AND PEPPER SKIN SIDE AND WHEN THE OIL IS SMOKING, ADD LEGS TO THE PAN SKIN SIDE DOWN. DO NOT CROWD. SHAKE THE PAN TO MAKE SURE THE SKIN DOES NOT STICK.

BROWN FOR AROUND SIX MINUTES. SEASON WITH SALT AND PEPPER. TURN AND BROWN FOR ANOTHER SIX MINUTES.

FILL A LARGE SAUCEPAN WITH WATER AND BRING TO A BOIL.

MEANWHILE, USING A VERY SHARP KNIFE, TRIM BOTH ENDS OF THE ONIONS. WHEN THE WATER BOILS, DUMP IN THE ONIONS. COVER AND RETURN TO THE BOIL. BOIL FOR 30 SECONDS.

DRAIN AND DUMP THE ONIONS IN A SINK FULL OF COLD WATER. REMOVE THE SKINS.

WHEN THE CHICKEN HAS BROWND, REMOVE TO A PLATE. POUR OFF ALL BUT 1/2 CUP OF FAT AND RETURN TO THE STOVE. ADD THE ONIONS AND BROWN ON A HIGH HEAT, SCRAPING UP THE CHICKEN BITS WITH A WOODEN SPOON. REMOVE THE ONIONS TO A BOWL.

TRIM AND PEEL THE GARLIC. SLICE LENGTHWISE INTO THIN PIECES.

TRIM THE ROOTS AND GREENS FROM THE TURNIPS, LEAVING ABOUT AN INCH OF STEM.

MELT 3 TBSPS OF BUTTER IN THE PAN. ADD THE GARLIC AND COOK JUST UNTIL YOU SMELL THEIR AROMA. ADD 2 CUPS OF WHITE WINE. BRING TO A BOIL, REDUCE TO A SIMMER. ADD THE LEAVES FROM 4 SPRIGS OF THYME AND 2 BAY LEAVES.

ADD THE TURNIPS. LAYER THE CHICKEN ON TOP, SKIN SIDE UP. PLACE IN THE OVEN AND BAKE, UNCOVERED, FOR 15 MINUTES. ADD THE ONIONS AND COOK ANOTHER 15 OR 20 MINUTES OR UNTIL THE TURNIPS ARE TENDER AND THE JUICE RUNS CLEAR FROM THE CHICKEN WHEN PIERCED WITH A SHARP FORK.

IF YOU WANT TO SERVE WITH TURNIP GREENS, WASH , DRAIN AND SQUEEZE MOISTURE FROM THE GREENS. DICE THE BACON AND BROWN IN 1/4 CUP OF OLIVE OIL. ADD THE GREENS, SALT AND PEPPER . SAUTÉ GREENS FOR ABOUT TEN MINUTES IN BACON AND BACON FAT.

SERVES 6-8