

CHICKEN LEGS WITH MUSHROOMS AND GREEN ONIONS

4 CHICKEN LEGS (LEG AND THIGH)
8 CLOVES OF GARLIC
4 ANCHOVIES
FRESH THYME
FRESH ROSEMARY
WHITE WINE VINEGAR
WHITE WINE
1/2 LB OF SMALL BROWN BUTTON MUSHROOMS
FRESH CHIVES
FRESH FLAT LEAF PARSLEY

HEAT 1/2 CUP OLIVE OIL IN A STEEP-SIDED FRYING PAN
(WITH A LID)
DRY THE CHICKEN LEGS THOROUGHLY WITH PAPER TOWELS.
SALT AND PEPPER.

WHEN THE OIL IS SMOKING, LAY THE LEGS SKIN-SIDE DOWN IN
THE PAN. DO NOT CROWD. SHAKE THE PAN SO THE LEGS DON'T
STICK. AFTER A MINUTE, REDUCE THE HEAT TO MEDIUM. BROWN
CHICKEN ON BOTH SIDES.

MEANWHILE, PEEL GARLIC. STRIP THE LEAVES FROM 2 SPRIGS
OF ROSEMARY AND 6-8 SPRIGS OF THYME. PUT THE ANCHOVIES
IN A STRAINER AND RINSE UNDER RUNNING WATER. DRAIN ON
PAPER TOWELS. MINCE 4 CLOVES OF GARLIC, HERBS AND
ANCHOVIES TOGETHER TO A ROUGH PASTE.

WHEN THE CHICKEN IS BROWNEED, REMOVE. POUR OFF MOST OF
THE FAT, LEAVING ABOUT 2 TBSPS IN THE PAN. ADD THE
GARLIC/HERB/ANCHOVY PASTE AND STIR WITH A WOODEN
SPOON. WHEN YOU CAN SMELL THE GARLIC, ADD A THE
CHICKEN LEGS, SKIN-SIDE UP.

POUR IN 1/2 CUP WHITE WINE VINEGAR AND 1 CUP OF WHITE
WINE. RAISE TO A BOIL FOR ONE MINUTE. REDUCE HEAT, COVER
AND BRAISE ON A LOW FLAME FOR ABOUT 12 MINUTES OR UNTIL
THE JUICE RUNS CLEAR WHEN YOU PIERCE THE THIGH WITH A
SHARP FORK.

MEANWHILE, TRIM THE MUSHROOM STEMS AND CUT IN HALF.
TRIM AND SLICE GREEN ONIONS IN 1/2 ROUNDS. PEEL 4 CLOVES
OF GARLIC AND SLICE LENGTHWISE IN THIN PIECES.

HEAT 4 TBSPS OF OLIVE OIL IN A PAN. WHEN THE OIL IS
SMOKING, ADD THE MUSHROOMS AND BROWN OVER HIGH HEAT,

SHAKING THE PAN OCCASIONALLY. SALT AND PEPPER GENEROUSLY.

REDUCE THE HEAT TO MEDIUM. ADD 2 TBSPS OF BUTTER. WHEN THE BUTTER HAS MELTED ADD THE SLICED GREEN ONIONS. SAUTE FOR ONE MINUTE. ADD THE GARLIC AND SHAKE THE PAN. WHEN YOU SMELL THE GARLIC, SCRAPE THE MUSHROOMS, ONIONS AND GARLIC INTO THE PAN WITH THE CHICKEN.

SHAKE TOGETHER ON A MEDIUM FLAME FOR A MINUTE OR SO. GARNISH WITH CHOPPED PARSLEY AND CHIVES.

SERVES 4