

JOHN PLESHETTE'S MEAL OF THE WEEK

CHICKEN TARRAGON

1 CHICKEN CUT INTO 8 PIECES. LIVER RESERVED
10 SCALLIONS OR SPRING ONIONS
1/2 CUP OF WHITE WINE
3/4 CUP OF CRÈME FRAICHE
6 SPRIGS OF FRESH TARRAGON

DRY CHICKEN PIECES THOROUGHLY AND SEASON WITH SALT AND FRESHLY GROUND PEPPER (PREFERABLY WHITE PEPPER)

HEAT 1/3 CUP OF VEGETABLE OIL IN A LARGE STEEP-SIDE PAN. BROWN THE CHICKEN, SKIN-SIDE FIRST ON A HIGH HEAT.

REDUCE HEAT AND COOK FOR ABOUT TEN MINUTES OR UNTIL THE JUICE FROM THE SECOND JOINT RUNS CLEAR WHEN PIERCED WITH A KNIFE.

MEANWHILE, TRIM ROOT END FROM SCALLIONS. CUT OFF HEADS OF THE SCALLIONS. CHOP GREEN PART INTO 1/2 INCH PIECES AND RESERVE.

CUT CHICKEN LIVER INTO SMALL PIECES AND RESERVE ALONG WITH THE SCALLION GREENS.

WHEN THE CHICKEN IS DONE, REMOVE TO A WARM PLATE. POUR OFF MOST OF THE FAT, LEAVING 3-4 TBPS IN THE PAN. ADD THE HEADS OF THE SCALLIONS AND COOK FOR SEVERAL MINUTES, TURNING FREQUENTLY, UNTIL SLIGHTLY SOFT. REMOVE FROM THE PAN.

ADD THE SCALLION GREENS AND CHICKEN LIVERS. SAUTE A MINUTE OR TWO. ADD 1/2 CUP OF WHITE WINE. CONTINUE COOKING, SCRAPING UP THE COOKED BITS WITH A WOODEN SPOON. REDUCE BY HALF, THEN ADD CRÈME FRAICHE..

STRIP LEAVES FROM TARRAGON SPRIGS. CHOP ROUGHLY AND ADD TO THE PAN, RESERVING A HEALTHY PINCH FOR GARNISH.

RETURN THE CHICKEN TO THE PAN. NAP WITH SAUCE. SCATTER WITH TARRAGON LEAVES.

SERVES 4