

CHICKEN WITH CHANTERELLES

3 TO 4 LB CHICKEN CUT INTO 8 PIECES
VEGETABLE OIL
BUTTER
1 LB OF FRESH CHANTERELLES
6 SHALLOTS
WHITE WINE
FRESH THYME
FRESH TARRAGON
CRÈME FRAICHE
LEMON
FRESH CHIVES

HEAT A LARGE STEEP-SIDED PAN OVER A HIGH FLAME.

DRY THE CHICKEN PIECES IN PAPER TOWELS. SALT AND PEPPER. POUR 4 TBSPS OF OIL INTO THE PAN.

BROWN THE CHICKEN PIECES SKIN SIDE DOWN IN TWO BATCHES SO THEY DON'T CROWD THE PAN. ADJUST THE HEAT SO THE SKIN BROWNS BUT DOES NOT BURN. COOK FOR 6 MINUTES, TURN, BROWN THE OTHER SIDE 4 MINUTES MORE.

MEANWHILE, MINCE THE SHALLOTS. CUT THE CAPS OFF THE MUSHROOMS. ROUGHLY CHOP THE STEMS.

WHEN THE CHICKEN IS BROWNEED, REMOVE TO A WARM PLATE. POUR OFF ALL BUT ABOUT 2 TBSPS OF FAT, LOWER THE HEAT, ADD 3 TBSPS OF BUTTER. WHEN THE BUTTER HAS MELTED, ADD THE CHOPPED SHALLOTS AND THE MUSHROOMS. COVER.

COOK FOR FIVE MINUTES. UNCOVER. RAISE THE HEAT AND COOK OFF MOST OF THE LIQUID. POUR IN 1/2 CUP OF WHITE WINE. CHOP TWO SPRIGS OF FRESH TARRAGON, STRIP THE LEAVES OFF A SPRIG OF THYME AND ADD TO THE PAN.

WHEN THE WINE HAS REDUCED TO A FEW TBSPS, POUR IN 1 CUP OF CRÈME FRAICHE AND STIR FOR A COUPLE OF MINUTES TO MELT INTO THE MUSHROOMS.

LOWER THE HEAT AND ARRANGE THE CHICKEN PIECES ON TOP OF THE MUSHROOMS. SQUEEZE IN 1 TSP OF LEMON JUICE. COOK FOR ABOUT 10 MINUTES. PIERCE THE THICKEST PART OF THE SECOND JOINT WITH A SHARP FORK. IF THE JUICE RUNS CLEAR, THE CHICKEN IS DONE.

TILT THE PAN AND NAP THE CHICKEN WITH THE CHANTERELLES AND CREAM. GARNISH WITH CHOPPED CHIVES AND A FEW SPRIGS OF TARRAGON.

SERVE WITH RICE, ORZO OR A RICE-SIZED PASTA SUCH AS CHITARRA.

SERVES 4