

## CHICKEN WITH GARLIC AND ONIONS

1 CHICKEN CUT INTO 8 PIECES  
2 RED ONIONS  
8 CLOVES OF GARLIC  
FRESH THYME  
ITALIAN PARSLEY

DRY CHICKEN PIECES WITH PAPER TOWELS, SALT AND PEPPER.

HEAT 3 TBSPS OLIVE OIL IN A DEEP-SIDED FRYING PAN. BROWN THE CHICKEN OVER MEDIUM HEAT, SKIN-SIDE FIRST. ABOUT 6 MINUTES A SIDE. REMOVE CHICKEN. POUR OFF FAT, LEAVING ABOUT 4 TBSPS.

MEANWHILE, PEEL AND SLICE THE ONIONS LENGTHWISE INTO 8 PIECES. PEEL GARLIC AND SLICE INTO THIN SLIVERS.

ADD SLICED ONIONS TO THE PAN, COVER AND COOK OVER A LOW FLAME FOR ABOUT 8 MINUTES OR UNTIL THEY ARE SOFT AND SLIGHTLY BROWNE. ADD THE SLICED GARLIC AND THE LEAVES FROM 4 SPRIGS OF THYME. COOK A FEW MINUTES OR UNTIL YOU CAN SMELL THE GARLIC.

ARRANGE THE CHICKEN ON TOP. PARTIALLY COVER. REDUCE HEAT TO LOW. COOK FOR ABOUT 20 MINUTES OR UNTIL THE JUICES FROM THE THIGH RUN CLEAR WHEN PIERCED WITH A FORK.

SERVE FROM THE PAN OR ARRANGE ON A PLATTER WITH RICE OR PASTA. SCATTER WITH PARSLEY LEAVES.

SERVES 4

### JILL BERNHEIMER FROM DOMAINE L.A. RECOMMENDS

LET'S GO WITH THE WORLD'S MOST VERSATILE WINE (AS I TALKED ABOUT ON GOOD FOOD TODAY!), ROSÉ. THERE ARE COUNTLESS ROSÉS THAT I COULD RECOMMEND TO GO WITH THIS, BUT BECAUSE I FEEL LIKE WE ALL DESERVE A TREAT EVERY ONCE IN A WHILE, I'LL GO WITH ONE THAT'S A BIT PRICIER THAN YOUR TYPICAL ROSÉ: THE 2012 DOMAINE TEMPIER BANDOL (ABOUT \$38). THE HIGH PERCENTAGE OF MOURVEDRE IN THIS PINK WINE (50%) ADDS A BIT MORE STUFFING AND STRUCTURE TO IT THAN OTHER PROVENCAL FARE, AND OVERALL IT HAS A "JE NE SAIS QUOI" THAT PUTS IT ON ITS OWN PLANE OF EXISTENCE