

CHICKEN WITH PORCINI, TOMATOES AND ONIONS

4 POUND CHICKEN, CUT UP
1/2 POUND OF FRESH PORCINI OR 1/2 CUP OF DRIED PORCINI
1 LARGE RED ONION
6 CLOVES GARLIC
2 RIPE TOMATOES
FRESH THYME, TARRAGON AND CHIVES

IF YOU'RE USING DRIED PORCINI, SOAK IN WARM WATER TO COVER FOR 15 MINUTES. STRAIN, RESERVE BROTH. STRAIN BROTH THROUGH CHEESECLOTH TO REMOVE ANY GRIT.

HEAT A LARGE, DEEP-SIDED FRYING PAN ON A MEDIUM/HIGH FLAME FOR 2 MINUTES.
DRY CHICKEN THOROUGHLY WITH PAPER TOWELS. SALT AND PEPPER.

POUR 4 TBSPS OF OLIVE OIL INTO THE PAN. WHEN IT'S SMOKING, LAY THE CHICKEN PIECES IN SKIN SIDE DOWN. DON'T CROWD THE PAN. REDUCE HEAT TO MEDIUM AND BROWN THOROUGHLY ON BOTH SIDES, ABOUT 8 MINUTES.

MEANWHILE, SLICE THE PORCINI 1/4 INCH THICK. TRIM PEEL AND SLICE GARLIC INTO THIN PIECES. PEEL ONION, QUARTER AND CUT INTO 1/4 INCH SLICES.

WHEN THE CHICKEN HAS BROWND, REMOVE TO PLATE. POUR OFF SOME OF THE FAT, LEAVING ABOUT 1/3 CUP IN THE PAN.

ADD THE PORCINI AND BROWN ON BOTH SIDES. (WITH SOAKED DRIED PORCINI, ADD TO THE PAN WITH THE GARLIC.)

REDUCE HEAT AND ADD THE ONIONS. COVER. SWEAT FOR A FEW MINUTES. ADD THE GARLIC. COVER AND COOK FOR 3 MINUTES MORE.

MEANWHILE, CORE AND CUT UP THE TOMATOES INTO 1-INCH PIECES. ADD TO THE PAN ALONG WITH THE LEAVES FROM 2 SPRIGS OF THYME AND 2 SPRIGS OF TARRAGON.

COOK FOR 5 MINUTES TO BREAK DOWN THE TOMATOES.

ADD 1/2 CUP OF WATER OR THE MUSHROOM BROTH.

LAY THE CHICKEN PIECES SKIN SIDE UP IN THE PAN. THEY SHOULD FIT IN ONE LAYER.

COOK ON A LOW FLAME FOR 30 TO 40 MINUTES, ADDING MORE WATER OR BROTH TO KEEP FROM BURNING. CHICKEN IS DONE WHEN THIGH JUICES RUN CLEAR WHEN PIERCED WITH A FORK.

SCATTER WITH CHOPPED TARRAGON AND CHIVES.

SERVES 4

WINE OF THE WEEK FROM JILL AT DOMAINE L.A.
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2010 ERIC CHEVALIER ROSÉ DE LOIRE, PINOT NOIR.
THIS VALUE-ORIENTED PINOT MAY BE SLIGHTLY LESS ELEGANT THAN THE ROSÉS FROM NEARBY SANCERRE, BUT THE RUSTIC QUALITIES OF THE DISH CALL FOR A WINE WITH APPARENT STRUCTURE, AND THE CHEVALIER HAS THAT ALONG WITH SOME NICE CHERRY FRUIT AND A FLORAL COMPONENT.
\$14.50 A BOTTLE.

2010 SAN GIOVANNI "CHIARETTO" ROSÉ, ITALY.
AGAIN, THIS IS A ROSÉ THAT TASTES LIKE A ROSÉ BUT HAS MORE OF THE STRUCTURE OF A RED WINE. THE FRUIT ON THIS IS CHERRY LIKE THE PINOT ABOVE, BUT IT IN A SLIGHTLY MORE BITTER DIRECTION. AND I MEAN THAT ONLY IN THE BEST WAY POSSIBLE. IT SHOULD BE PERFECT WITH THE PORCINI! \$15 A BOTTLE.