

## GEORGE BLANC'S G-7 CHICKEN

4 CHICKEN LEGS AND THIGHS  
1 LEEK  
CLOVES FROM 3 HEADS OF GARLIC  
CHAMPAGNE OR DRY SPARKLING WINE  
1 BAY LEAF  
2 SPRIGS OF THYME  
2 CONTAINERS OF CRÈME FRAICHE  
1/2 CUP OF HEAVY CREAM  
1/4 LB OF FINELY CHOPPED RAW FOIE GRAS OR 1/4 LB OF FRESH  
CHICKEN LIVERS  
FRESH CHIVES

TAKE THE GARLIC BULBS APART. TRIM OFF THE ROOT END OF EACH CLOVE. SMASH LIGHTLY WITH THE FLAT OF A HEAVY KNIFE TO REMOVE THE SKINS.

DRY THE CHICKEN THOROUGHLY WITH PAPER TOWELS. SALT AND PEPPER.

HEAT A LARGE, STEEP SIDED FRYING PAN ON TOP OF THE STOVE FOR 3 MINUTES. ADD 1/2 CUP OF CANOLA OR GRAPE SEED OIL.

WHEN THE OIL IS VERY HOT, BROWN THE CHICKEN SKIN SIDE DOWN FIRST TILL IT IS GOLDEN. TURN AND BROWN ON THE OTHER SIDE.

TRIM THE LEEK, SPLIT LENGTHWISE AND WASH UNDER RUNNING WATER. DICE FINELY.

WHEN THE CHICKEN IS BROWN, REMOVE TO A PLATE.

POUR OFF MOST OF THE FAT. ADD 2 TBSPS BUTTER. REDUCE THE HEAT TO LOW. ADD THE LEEKS, GARLIC CLOVES, BAY LEAF, AND THYME. STIR TOGETHER UNTIL THE LEEKS ARE TRANSLUCENT.

POUR IN 2 CUPS OF CHAMPAGNE, RAISE THE HEAT AND SCRAPE UP ALL THE BROWNEED BITS WITH A WOODEN SPOON.

ARRANGE THE CHICKEN IN THE PAN, SKIN SIDE UP. RAISE THE HEAT AND BOIL OFF HALF THE CHAMPAGNE.

POUR IN THE CRÈME FRAICHE AND HEAVY CREAM. BRING BACK TO THE BOIL, SHAKING THE PAN SO THE CRÈME FRAICHE IS DISTRIBUTED BETWEEN THE CHICKEN PIECES.

REDUCE THE HEAT TO LOW, COVER AND COOK FOR ABOUT 12 MINUTES, BASTING EVERY FEW MINUTES WITH THE SAUCE. THE CHICKEN IS DONE WHEN THE THIGHS RUN CLEAR WHEN PIERCED WITH A SHARP FORK.

REMOVE THE CHICKEN TO A WARM SERVING PLATE.

LET THE SAUCE COOL A BIT, THEN STRAIN IT INTO A BOWL. REMOVE THE BAY LEAF AND THYME SPRIGS.

PUREE THE SOLIDS IN A FOOD PROCESSOR, ADDING ENOUGH LIQUID TO KEEP IT SOUPY. RETURN THE SAUCE TO THE PAN. REDUCE THE SAUCE TO THICKEN IT.

ADD THE CHOPPED FOIE GRAS OR CHICKEN LIVERS. STIR WITH A WHISK TO INCORPORATE INTO THE SAUCE. RETURN THE CHICKEN TO THE PAN TO HEAT THROUGH.

ARRANGE THE CHICKEN PIECES ON THE SERVING PLATTER. SPOON THE SAUCE OVER IT. GARNISH WITH CHOPPED CHIVES.

SERVES 4

LOU AMDUR AT LOU'S WINE SHOP RECOMMENDS
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THIS CHICKEN DISH HAS BOTH SAVORY-UMAMI COMPONENTS (DARK MEAT, CARAMELIZED FOND IN THE PAN SAUCE, LIVER) AND SUAVE-LACTIC COMPONENTS (CRÈME FRAICHE, CREAM). FOR A WINE PAIRING, A WHITE MAKES SENSE — I DON'T THINK THE TANNIN OF EVEN A LIGHTER RED WINE WOULD ADD ANYTHING TO THE CONVERSATION, AND WOULD PROBABLY JUST BE A DISTRACTION. THERE'S A FORK IN THE ROAD UP AHEAD: DO YOU WANT A ZIPPY, REFRESHING WINE, LIKE A DRY, MINERAL, AND ACID-DRIVEN PFALZ RIESLING, OR SOMETHING MORE LUSCIOUS, SUCH AS A YOUNG WHITE BURGUNDY, OR PERHAPS A BURGENLAND ZIERFANDLER? I'M GOING TO TAKE THE RIGHT FORK, AND SUGGEST SOMETHING MORE LUSCIOUS TO COMPLEMENT THE LACTIC SAUCE: A RIPE LOIRE SAUVIGNON BLANC THAT GOES THROUGH MALOLACTIC FERMENTATION (DURING WHICH LACTIC BACTERIA CONVERT THE TART, MALIC ACID OF GRAPES INTO ROUNDER LACTIC ACID). A LOT OF SAUVIGNON BLANC TODAY IS PICKED JUST BARELY RIPE OR UNDERRIPE, WHICH GIVE THE WINES PYRAZINE-GRASSY AROMA AND FLAVORS. CHRISTOPHE FOUCHER IS ONE OF SEVERAL

LOIRE VIGNERON WHO ARE PICKING THEIR SAUVIGNON AT A RIPER STAGE (SO THE WINES ARE A LOT LESS GRASSY), AND PERMIT MALOLACTIC FERMENTATION. THE RESULT IS A DRY WINE WITH A BEAUTIFUL GOLDEN HUE, THAT SMELLS OF QUINCE; MEDIUM-FULL BODIED AND A LUSCIOUS WITH A HONEYED FINISH—THINK HONEY WITHOUT THE SUGAR.

**LA LUNOTTE “TERRA INCOGNITA” VIN DE FRANCE 2011  
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