

Roasted Chicken Provençal

(/recipes/1017327-roasted-chicken-provencal)

By Sam Sifton | Time: 1 hour, 15 minutes | Yield: 4 servings

Ingredients

4 chicken legs or 8 bone-in, skin-on chicken thighs
2 teaspoons kosher salt
1 teaspoon freshly ground black pepper
1/2-3/4 cup all-purpose flour
3 tablespoons olive oil
2 tablespoons herbes de Provence
1 lemon, quartered
8-10 cloves garlic, peeled
4-6 medium-size shallots, peeled and halved
1/3 cup dry vermouth
4 sprigs of thyme, for serving

Preparation

Step 1

Preheat oven to 400. Season the chicken with salt and pepper. Put the flour in a shallow pan, and lightly dredge the chicken in it, shaking the pieces to remove excess flour.

Step 2

Swirl the oil in a large roasting pan, and place the floured chicken in it. Season the chicken with the herbes de Provence. Arrange the lemons, garlic cloves and shallots around the chicken, and then add the vermouth to the pan.

Step 3

Put the pan in the oven, and roast for 25 to 30 minutes, then baste it with the pan juices. Continue roasting for an additional 25 to 30 minutes, or until the chicken is very crisp and the meat cooked through.

Step 4

Serve in the pan or on a warmed platter, garnished with the thyme.

Adapted from Steven Stolman

sun-dried tomato dip

MAKES 2 CUPS

Here is the most popular dip we make at Barefoot Contessa. Reminiscent of Russian dressing, it is updated with the intense flavors of sun-dried tomatoes and fresh scallions. This takes virtually a minute to make and can be served with crackers, chips, and fresh vegetables.

*1/4 CUP sun-dried tomatoes in oil,
drained and chopped (8 tomatoes)*
8 OUNCES cream cheese, room temperature
1/2 CUP sour cream
1/2 CUP good mayonnaise
10 DASHES Tabasco sauce
1 TEASPOON kosher salt
3/4 TEASPOON freshly ground black pepper
2 scallions, thinly sliced (white and green parts)

Purée the tomatoes, cream cheese, sour cream, mayonnaise, Tabasco sauce, salt, and pepper in a food processor fitted with a metal blade. Add the scallions and pulse twice. Serve at room temperature.

Room-temperature cream cheese ensures that the dip won't have lumps.

The white part of the scallion has the most flavor, but the green also has flavor and it adds color and texture to the dip.



TARTE TATIN

The recipe for this Tarte Tatin was brought to us by a visiting chef from Nantes. It has become one of the most popular desserts on our menu. We make our tarts fresh every noon and evening. Our Tarte Tatin has never seen the inside of the refrigerator.

This recipe will serve ten.

1 cup, plus 2 tablespoons unsalted butter

1½ cups sugar

Juice of 1 lemon or Granny Smith

12 Golden Delicious apples, peeled, cored and halved

Pâte Brisée

1. Preheat oven to 375°.
2. Smear a tarte tatin mold or 16" cast-iron frying pan with the butter and sprinkle with the sugar. Arrange the apple halves in the mold in overlapping spirals—they should be quite closely packed together—and sprinkle with lemon juice. Cook the apples over a medium flame until the sugar caramelizes and the bottoms of the apples turn a golden brown.
3. Remove from heat and cover the top of the pan with a circle of Pâte Brisée rolled to a thickness of $\frac{3}{8}$ ". Bake the tart in preheated oven for 1 hour.
4. Remove from the oven and place a round serving platter on top. Invert the frying pan without delay—the tart should slide easily from the mold.

Caramelize partly before adding apples

Note: Serve warm with crème fraîche or whipped cream on the side.

Pâte Brisée

1 cup, less 2 tablespoons butter

2½ cups flour

¼ cup sugar

Pinch of salt

½ cup cold water

Cut the butter into the flour with a pastry cutter. Add the sugar and salt to the water and blend lightly with the flour-butter mixture. Gently knead the dough into a ball. Chill for at least 2 hours before rolling out into desired round shape.