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COUNTRY BRAISED CHICKEN

by Michael Anthony



This dish goes back to my very first day of cooking school years ago, and I have been in love with it ever since. It is all about crisping the chicken skin, and then braising it in an aromatic, combining the best of roasting and slow cooking. All of the ingredients meld together and make for a delicious flavor. This is a dish that is not hard to do, and will please anyone.

ACTIVE TIME

25 mins

TOTAL TIME

1 hr 15 mins

PORTIONS

4 servings

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INGREDIENTS

- Vegetable peeler
- Braising pan with lid
- Chef's knife
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- Cutting board
- Strainer
- Ladle
- Saucepan
- 3 T • Olive oil
- 4 • Whole chicken legs (bone-in, skin-on)
- 1 • Onion, peeled and medium dice
- 2 • Carrots, peeled and medium dice
- 1 • Stalk celery, medium dice
- 1 • Clove garlic, peeled and gently smashed
- 2 T • Tomato paste
- 1/2 C • Cognac
- 1/2 C • White wine
- 1 • Bay leaf
- 1 • Sprig rosemary
- 1 • Sprig thyme
- 3 • Whole parsley sprigs, plus more for garnish
- 1 qt • Chicken broth
- Salt and pepper

RECIPE

- ▶ **STEP 1**
Preheat oven to 350F. Put the olive oil in a large, heavy-bottomed braising pan, and place over medium-high heat. Generously season both sides of chicken legs with salt and pepper. When the pan is hot and the oil is slightly smoking, add chicken legs and brown, about 5 minutes per side.
- ▶ **STEP 2**
While chicken is browning, prepare onion, carrots, and celery as indicated above.
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STEP 3

Remove the browned chicken from the pan and set aside. Add vegetables to the pan, reduce to medium heat, and sweat for 5 minutes, being careful not to brown. Season lightly with salt and pepper. Peel garlic. Add garlic and tomato paste, stir in to incorporate. Deglaze pan with cognac in a two additions. Allow the alcohol to burn off, and reduce the liquid until almost dry. Add white wine to pan and let liquid reduce. Add whole parsley sprigs, rosemary, thyme, bay leaf and chicken to the pan. Pour in chicken broth, and bring to a simmer. Note: You may not need all of the chicken broth. Just add enough to cover the chicken halfway, but not fully submerge. Cover pan and place in the preheated oven for 35 to 40 minutes.



STEP 4

Remove from oven and placed chicken legs on a rimmed serving platter. Strain cooking liquid into a small saucepan, reserving vegetables. Over medium heat, reduce liquid at a simmer until it is a thick consistency that thinly coats, or naps, a spoon. Taste for seasoning. Pour sauce generously over chicken thighs and vegetables. Garnish with torn parsley leaves and serve.

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