

# WILLIAMS-SONOMA

## Braised Chicken with Mediterranean Wine Sauce

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The braising liquid for this chicken combines classic Mediterranean ingredients, including garlic, fresh orange slices and green olives. Our Chardonnay wine reduction, which is produced by slowly simmering Napa Valley wine, adds fruity, complex layers of flavor. Butter is whisked in at the last minute to enrich the sauce.

### Ingredients:

6 chicken legs and thighs, about 4 lb. total  
Salt and freshly ground pepper, to taste  
2 Tbs. olive oil  
3 shallots, thinly sliced  
4 garlic cloves, crushed with the side of a knife  
1 cup Chardonnay wine reduction\*  
1 1/4 cups chicken stock  
1 orange, cut into 1/4-inch slices  
3/4 cup green olives  
2 Tbs. unsalted butter, at room temperature

### Directions:

Season the chicken with salt and pepper.

In a large sauteuse pan over medium-high heat, warm the olive oil until almost smoking. Working in batches, add the chicken, skin side down, and cook, turning once, until golden on both sides, 3 to 4 minutes per side. Transfer to a baking sheet. Set aside.

Pour off all but 2 Tbs. of the fat from the pan. Reduce the heat to medium, add the shallots and garlic and cook, stirring occasionally, until tender and translucent, about 2 minutes. Add the wine reduction and stock and bring to a boil, stirring to scrape up the browned bits from the pan bottom. Return the chicken to the pan and add the orange slices and olives. Spoon some of the sauce over the chicken. Cover the pan, reduce the heat to medium-low and cook until the juices run clear when the chicken is pierced with a knife, 45 to 50 minutes.

Transfer the chicken to a warmed platter and cover loosely with aluminum foil.

Whisk the butter into the sauce, increase the heat to medium-high and cook until the sauce is thickened, 2 to 3 minutes. Pour the sauce over the chicken and serve immediately. Serves 6.

Williams-Sonoma Kitchen

\* Available at Williams-Sonoma stores.