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Chicken with 40 Cloves of Garlic

Over the years, I've played around with a number of different recipes for chicken with 40 cloves of garlic. In James Beard's, unpeeled garlic lends its aroma to chicken as it braises. In the great *Staff Meals from Chanterelle* (http://www.amazon.com/gp/product/0761116982/ref=as_li_ss_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=0761116982&linkCode=as2&tag=saveur-20) (Workman, 2000), David Waltuck updates the recipe with peeled cloves, which impart a more intense garlic flavor. The recipe I've ultimately settled on uses peeled cloves, too, and once I remove the chicken from the pan I let the garlic keep cooking until the cloves have all but melted. Then, a quick spin with a whisk makes a smooth sauce well worth the effort of all that peeling. —Helen Rosner

SERVES 6-8

INGREDIENTS

3 tbsp. olive oil
1 (3 to 4-lb.) chicken, cut into 8 pieces
Kosher salt and ground black pepper, to taste
40 cloves garlic, peeled (you can use up to 100 cloves)
½ cup dry vermouth
¾ cup chicken stock
1 tbsp. chopped tarragon

INSTRUCTIONS

Heat oven to 350°. Heat oil in a 6-qt. Dutch oven over medium-high heat. Season chicken with salt and pepper; add to pot and cook, turning once, until browned, about 15 minutes. Transfer to an 8" x 8" baking dish; set aside. Add garlic to pot; cook until browned in spots, about 6 minutes. Add vermouth; cook, scraping bottom of pot, until slightly reduced, about 2 minutes. Add stock; boil. Transfer ¼ of the garlic to baking dish; mash remaining into stock. Pour over chicken; bake until chicken is glazed



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Credit: Penny De Los Santos

and tender, 15 to 20 minutes. Garnish with tarragon.

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Need to peel a lot of garlic? Try our super-simple (and really fun) technique: