



Chicken In Wine

BAH Note: Use whatever white wine you like best. The recipe I worked from called for Riesling. I used a Vino Verde and was thrilled with the results. The original recipe also called for an entire bottle of wine but I decided that I'd rather enjoy a glass or two with dinner. A half a bottle worked just fine. But if you feel like you want more liquid, add a bit of chicken broth to the pot.

- 1/2 pound bacon, cut into lardons
- 1 onion, diced
- 2 leeks, cleaned, light green and white parts only chopped
- 3 cloves garlic, smashed
- 5 to 6 bone in chicken thighs, skin removed
- 2 bay leaves
- fresh thyme
- 1/2 bottle white wine
- 10 ounces mushrooms, cleaned and sliced
- 1/2 teaspoon kosher salt

Heat the oven to 350 degrees.

Cook the bacon in a dutch oven over medium high heat until the fat renders and the lardons start to crisp. Add the onion, leeks, and salt and cook for 5 to 10 minutes until the vegetables soften. Transfer the vegetables to a medium bowl.

While the vegetables cook, pat the chicken thighs dry. After the vegetables have been transferred from the dutch oven, cook the chicken in the dutch oven until it is well browned. Transfer the chicken to the bowl with the vegetables.

Add the wine to the pot and scrape up any bits on the bottom. Return the chicken and vegetables to the pot, add the garlic, bay leaves, mushrooms, and few sprigs of fresh thyme.

Bring to a boil, cover, and transfer to the oven. Cook for 30 - 45 minutes or until the chicken is cooked through.

Serve over noodles, rice, or couscous.