



BRAISED CHICKEN

2017 3RD PLACE WINNER!

SUBMITTED BY MARK AND ASHLEY SKURLA ADAPTED FROM BON
APPETIT JULY 2016

- 8 chicken thighs
- 3/4 cup AP flour
- 4 ounces Pancetta or bacon
- 1 lb Cipolline Onions or pearl onion, peeled
- 8 cloves garlic
- 4 ground cumin
- 3 sprigs fresh rosemary
- 2 bay leaves
- 1 cup white wine
- 1.5 cups low sodium chicken stock
- salt
- pepper
- olive oil

- 1** Preheat oven to 400. Place flour in shallow bowl and add salt and pepper.
- 2** Heat oil in a large dutch oven. Cook Pancetta until crisp. Remove from pan.
- 3** Add onions and garlic to the hot pan, cook for 5-8 minutes.
- 4** Dredge Chicken in flour, shaking off any extra. Cook in pan until browned, 10-12 minutes. Remove chicken and spoon off fat. Deglaze pan with chicken stock.
- 5** Add wine, Pancetta, onions, garlic, rosemary, and bay leaves. Return chicken to pan, bring liquid to a boil, and place in oven for 30 minutes.
- 6** Remove chicken and veggies. Discard herbs. Place pan over high heat and reduce liquid until thickened, 10-12 minutes. Serve sauce over chicken.