

Alsatian Chicken in Riesling

makes 4 servings

Ingredients:

8 bone-in, skin-on chicken thighs or whole quartered chicken
1 tablespoon vegetable oil or olive oil
3 tablespoons unsalted butter, divided
4 medium leeks (white and pale green parts only), finely chopped (2 cups)
2 tablespoons finely chopped shallot
1 cup chicken stock
1 cup dry white wine (preferably Alsatian Riesling)
2 tablespoons finely chopped flat-leaf parsley, chervil, tarragon or chive
1/2 cup crème fraîche or heavy cream
Fresh lemon juice to taste

Method:

1. Preheat oven to 350°F with rack in middle.
2. Pat chicken dry and sprinkle with 1 teaspoon salt and a rounded 3/4 teaspoon pepper. Heat oil with 1 tablespoon butter in a wide 3 1/2- to 5-quart heavy ovenproof pot over medium-high heat until foam subsides, then brown chicken (left) in 2 batches, turning once, about 10 minutes total per batch. Transfer to a plate.
3. Meanwhile, wash leeks and pat dry.
4. Pour off fat from pot, then cook leeks, shallot, and 1/4 teaspoon salt in remaining 2 tablespoons butter, covered, over medium-low heat, stirring occasionally, until leeks are pale golden, 5 to 7 minutes. Add chicken, skin sides up, with any juices from plate, and wine and boil until liquid is reduced by half, 3 to 4 minutes. Cover pot and braise chicken in oven until cooked through, 20 to 25 minutes.
5. Stir crème fraîche into chicken mixture and season with salt, pepper, and lemon juice, then serve with buttered egg noodles.

