

A Recipe from Thomas Buckborough & Associates...

Bistro Stuffed Chicken

This is a great comfort food item from Todd English. I hadn't cooked this for a long time but this week-end's cold and raw temperature's made me think of it again. Delicious! Try with a nice simple salad and a dry Riesling.

Serves 4

Ingredients

4 whole chicken legs and thighs with thigh bone removed
¾ lb spicy Italian sausage
2 tablespoons flour
1 teaspoon kosher salt
1 teaspoon pepper
1 table spoon olive oil
2 small red onions thinly sliced
4 large cloves garlic thinly sliced
6 large button mushrooms, cleaned and thinly sliced
1 teaspoon red pepper flakes
¼ cup brandy
1 cup coarsely chopped tomatoes with juice; canned are ok
1 cup dry white wine
3 table spoons balsamic vinegar
3 cups chicken broth
5 bay leaves
3 sprigs of rosemary
2 tablespoons Dijon mustard

Directions

1. Stuff each thigh with sausage; fold skin back over & tie a butcher string around if loose.
2. Combine flour, salt, pepper together on a plate and dredge the four legs.
3. Heat up heavy oven proof skillet; add oil; place each piece of chicken starting with skin side down; scatter onions, garlic, mushrooms, and red pepper flakes around the chicken. Cook until chicken is well browned, about 3 or 4 minutes per side.
4. Add the brandy and shake the pan; add the tomatoes and white wine then bring to a boil.
5. Add the vinegar, chicken broth, bay leaves, and rosemary and return to a low boil.
6. Transfer the pan to a preheated 400 degree oven and bake uncovered for 40 minutes.
7. Remove the chicken and set aside to finish dish
8. Add the mustard to the liquid and vegetables in the pan and bring to a boil over medium high heat on your cook top.
9. Lower the heat and simmer until reduced by about one third; about 10 minutes
10. Return chicken to pan to heat through and serve.