

POULET au VINAIGRE



Ingredients:

4	4-6 Ounce	Chicken Thighs, boneless & skinless
1	Tablespoon	Clarified Butter
2	Tablespoons	Sweet Onion, minced fine
3	Cloves	Garlic, sliced
½	Cup	Chicken Broth
½	Cup	White Wine
¼	Cup	Red Wine Vinegar
2	Teaspoons	Tomato Paste
¼	Cup	Heavy Cream
2	Teaspoons	Fresh Tarragon, minced
		Salt and Pepper to taste

Directions:

1. Trim chicken thighs of excess fat and season with salt and pepper. Heat butter in a large skillet until hot. Add chicken and cook until browned, about 4 – 5 minutes.
2. Flip chicken and brown on other side, about 3 – 4 minutes. Remove chicken from skillet and set aside.
3. Add onion and garlic to the skillet and cook over medium-low heat stirring often until garlic is golden brown, about 1½ – 2 minutes.
4. Add broth, wine and vinegar scraping up any browned bits. Whisk in tomato paste and simmer gently until liquid is reduced by one-third.
5. Whisk in heavy cream and tarragon. Add chicken and any accumulated juices back to the pan and simmer until chicken reaches 165°. Season with additional salt and pepper if desired.

CHEF PAUL BOCUSE'S POULET au VINAIGRE



Ingredients:

3	Tablespoons	Vegetable Oil
4	Cloves	Garlic, unpeeled
2½-3#	Whole	Chicken, cut into 10 pieces
½	Cup	Mild White Wine vinegar
¾	Pound	Very Ripe Tomatoes, peeled, cored and seeded
1	Tablespoon	Fresh Parsley, chopped
2	Tablespoons	Butter, unsalted
		Salt and Pepper to taste

Directions:

1. Preheat oven to 200°. Heat oil and garlic in a large skillet over medium-high heat. Cook garlic about 3 minutes. Add chicken and cook until lightly browned, about 6 – 8 minutes, flipping after 4 minutes. Season with salt and pepper.
2. Add vinegar and bring mixture to a brisk boil. Top the chicken with tomatoes and parsley. Reduce heat to low; cover and cook until chicken is cooked through, about 15 – 17 minutes. Transfer chicken to an oven proof dish and keep warm in preheated oven.
3. Continue to cook, undisturbed, until reduce by one-third, about 4 – 5 minutes. Remove and peel the garlic cloves and mash garlic pulp into the sauce. Whisk until well blended.
4. Whisk in the butter until incorporated and thickened.
5. Transfer chicken to a platter. Pour sauce over chicken and season with additional salt and pepper, if desired.