

Recipe- Braised Chicken with Mushroom Sauce

Tim Free

Ingredients (serves 2)

Dried porcini/cèpes mushrooms	½ oz
Olive oil	1 Tbs + 1 Tbs
Chicken legs, cut into drumstick & thigh	2
Salt & pepper	to taste
Chicken broth/stock	~ 1 Cup
Shallots, minced	1 small-medium
Mushrooms, crimini, cleaned, sliced	¼ lb
Salt & pepper (again)	to taste
(Optional) balsamic vinegar and/or truffle oil	to taste

Method

Reconstitute the dried porcini in a small bowl in water. If you're in a hurry, this can be accelerated by using hot water. Season the chicken to taste with salt and pepper. In large heavy saucepan, heat olive oil and brown chicken on all sides, about 5 minutes per side. Remove chicken to a plate. Pour off any excess fat in the saucepan used for the chicken, add shallots, and cook until they are beginning to wilt, about 2-3 minutes. Add 1 Tbs olive oil, heat for a minute, then add sliced crimini mushrooms. As they cook, carefully remove the dried porcini from their re-constituting water, which should look pretty brown. Squeeze them "dry" over the re-constituting bowl. Put the squeezed porcini on a cutting board. There may be dirt or sand at the bottom of the bowl. Pour this water through a coffee filter and reserve. Chop the porcini coarsely and reserve. When the crimini mushrooms have softened, add the chopped porcini to the pan. Return the chicken pieces to the pan, and add the reserved strained mushroom soaking liquor. Pour enough chicken stock over the chicken pieces to cover them about halfway up their sides, stir the liquid to homogenize. Reserve any excess stock for another use. Raise the heat until the liquid simmers. Reduce the heat so the liquid is just simmering, cover, and braise for about 30-45 minutes (checking occasionally to make sure it's still just simmering), until done and chicken is very tender. Remove chicken to a warm plate to hold and cover with foil while you finish the mushroom sauce. While the mushroom sauce is reducing over high heat, taste it and season it with more salt and/or pepper. You can enhance the flavor with a bit of balsamic vinegar OR a bit of truffle oil. When the sauce is reduced to your satisfaction, turn off the heat. Put the chicken pieces on plates, one drumstick and one thigh per plate, and top with the mushroom sauce. Serve while hot. Good with buttered noodles or rice.