

# POULET GRAND-MÈRE SARAH

4 Servings

*"Poulet Grand-Mère" (Chicken Grandma-style) is a savory fricassée that defines comfort food and is a staple of every French kitchen. Grandma's chicken is garnished with onions, mushrooms, and bacon. Our version uses inexpensive chicken thighs and adds potatoes and carrots to make a complete one-pot meal. Enjoy!*

*-Tim and Megan*



## INGREDIENTS:

- 8 chicken thighs
- 2 Tablespoons extra virgin olive oil
- 2 Tablespoons unsalted butter
- 2 small white onions, quartered through the root
- 4 shallots, peeled and trimmed
- 2 medium carrots, peeled and cut into 1 ½ inch chunks
- 2 heads garlic, cloves separated but not peeled
- 3 sprigs thyme
- 4 small Yukon Gold potatoes, peeled and cut into 1 ½ inch chunks
- 2 ounces thick cut bacon, chopped into short ½ inch wide strips
- 12 small white mushrooms, trimmed and cleaned
- 2 cups low-sodium chicken broth
- Salt and freshly ground white pepper

## PREPARATION:

Center a rack in the oven and preheat to 375°F.

Warm the olive oil on medium-high heat in a large ovenproof sauté pan or skillet – choose one with high sides and a cover. Season the chicken pieces all over with salt and pepper, slip them into the pan, and cook until they are well browned on all sides, about 10 to 15 minutes. Take your time – you want a nice, deep color and you also want to partially cook the chicken at this point. When the chicken is deeply golden, transfer it to a platter and keep it in a warm place while you work on the vegetables.

Pour off all but 2 tablespoons of the cooking fat from the pan. Lower the heat to medium, add the butter, onions, shallots, carrots, garlic, and thyme, and cook and stir just until the vegetables start to take on a little color, about 3 minutes. Add the potatoes and bacon and cook for 1 to 2 minutes, just to start rendering the bacon fat. Cover the pan and cook for another 10 minutes, stirring every 2 minutes.

Add the mushrooms, season with salt and pepper, and return the chicken to the pan. Add the chicken stock, bring to a boil, and slide the pan into the oven. Bake uncovered for 20 to 25 minutes, or until the chicken is cooked through. Spoon everything onto a warm serving platter or into an attractive casserole.

## SERVING:

Bring the chicken to the table, with plenty of pieces of crusty baguette to sop up the sauce and spread with the soft, caramel-like garlic that is easily squeezed out of its skin. Pair with S.V. Tondre Grapefield Pinot Noir.

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