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by ewfood

Chicken Balsamico

Ingredients

Extra Virgin Olive Oil

12 Bone-in Chicken Thighs

4 Garlic Cloves, thinly sliced

2fl oz. chardonnay

3 Sprigs Fresh Rosemary, stems removed

2fl oz. Balsamic Vinegar

4fl oz. chicken stock

Salt and pepper, to taste

Servings

6

Person

Preparation

- 1 Season the chicken well on both sides
- 2 Heat some oil in a Dutch oven or a thick bottomed sauce pan and brown the chicken on each side, remove from the Dutch oven and set aside, covered
- 3 Add the garlic, chardonnay, rosemary, vinegar and chicken stock to the Dutch oven and bring to a boil, reduce the heat and simmer 5 minutes
- 4 Add the chicken back in, cover and let simmer for 30-40 minutes
- 5 Remove the chicken only and place on a serving platter
- 6 then cover and set aside
- 7 Turn the heat up and reduce the liquid to a thick sauce, pour this sauce over the chicken and serve immediately

Cooks Note

Serves 6
