

Posted on 17 September 2012

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