

Idiot's Kitchen Recipe – Chicken with Delicious Sherry Sauce

Recipe from www.idiotskitchen.com – Adapted from James Beard



Ingredients:

8 chicken thighs, bone in, skin removed
4 Tablespoons butter (½ stick)
1 medium shallot, finely chopped
6 slices fresh ginger, peeled and sliced into discs
1 cup Sherry
1 Tablespoon butter + 1 Tablespoon flour to thicken sauce (optional, but recommended)
Salt & Pepper

Pat the chicken thighs dry with a paper towel and season with salt & pepper. Melt 4 Tablespoons of butter in a large skillet over medium high heat. Working in batches to not over crowd the pan, brown the chicken on both sides until golden brown.

Remove the browned chicken from the pan and add the shallot, ginger slices, and ¾ cup of Sherry. Bring to a boil and scrape up any brown bits from the bottom of the pan. Return the chicken to the pan, cover with a lid, reduce the heat to low, and simmer for 20 - 30 minutes until the chicken is tender and cooked through.

Remove the chicken to a warm platter. Remove the pieces of ginger and discard. Turn the heat up to medium high and add the remaining ¼ cup sherry to the pan. Scrape up any browned bits and incorporate them into the sauce. Season with salt & pepper to taste. To slightly thicken the sauce, smash 1 Tablespoon butter together with 1 Tablespoon flour to make a *burre manie* or thick paste. Add the butter paste to the sauce and stir to thicken and combine.

Pour the sauce over the chicken and garnish with chopped fresh parsley. Serve with mashed potatoes, rice, or crusty French bread.

Makes 4 servings.