

RECIPE FOR: CHICKEN CHASSEUR

FROM THE KITCHEN OF: LAURA JUNG '08

INGREDIENTS:

8 SKIN-ON HALF CHICKEN BREASTS (SKIN ON IS VERY IMPORTANT)
8 SKIN-ON CHICKEN LEGS (SKIN ON IS VERY IMPORTANT)
4 FLUID OUNCES (1/2 CUP) OIL
16 OUNCES (ONE POUND) SLICED WHITE BUTTON MUSHROOMS
4 OUNCES (1/4 POUND) VERY FINELY DICED ONIONS
16 FLUID OUNCES (2 CUPS) WHITE WINE
48 FLUID OUNCES (6 CUPS) BROWN SAUCE (RECIPE TO FOLLOW)
1 POUND PEELED, DICED TOMATOES (CAN BE CANNED TOMATOES)
4 TABLESPOONS CHOPPED FRESH PARSLEY
SALT, BLACK PEPPER, DRIED THYME, DRIED OREGANO TO TASTE
1 POUND DICED ONIONS
8 OUNCES (1/2 POUND) DICED CARROTS
8 OUNCES (1/2 POUND) DICED CELERY
8 OUNCES (1/2 POUND) BUTTER
8 OUNCES (1/2 POUND) FLOUR
6 QUARTS BROWN VEAL STOCK (OTHER BROWN MEAT/POULTRY STOCKS CAN BE SUBSTITUTED FOR VEAL)
8 OUNCES TOMATO PUREE
SACHET: HERBS/SPICES WRAPPED IN CHEESE CLOTH AND TIED CLOSED:
1/2 OF A BAY LEAF
1/4 TEASPOON DRIED THYME
6 - 8 PARSLEY STEMS

TURN OVER FOR PREPARATION INSTRUCTION >

RECIPE FOR: CHICKEN CHASSEUR CONT.

BROWN SAUCE PREPARATION: MAKES 1 GALLON:

- 1) SAUTÉ ONIONS, CARROTS AND CELERY IN BUTTER UNTIL WELL BROWNED
- 2) ADD FLOUR AND STIR TO MAKE A ROUX, COOKING UNTIL IT IS BROWNED
- 3) GRADUALLY STIR IN BROWN STOCK AND TOMATO PUREE, STIRRING CONSTANTLY UNTIL LIQUID IS BOILING.
- 4) REDUCE HEAT TO A SIMMER AND SKIM THE SURFACE TO REMOVE FAT/IMPURITIES. ADD SACHET (PLACE SACHET INTO MIXTURE SO IT IS FULLY SUBMERGED, TIE TO HANDLE OF SAUCE PAN TO ALLOW EASY REMOVAL), LET SIMMER ABOUT 2 HOURS, SKIMMING THE SURFACE AS OFTEN AS NECESSARY.
- 5) STRAIN THROUGH FINE SIEVE LINED WITH SEVERAL LAYERS OF CHEESECLOTH, PRESSING GENTLY TO EXTRACT JUICES FROM THE VEGETABLES
- 6) TAKE OUT THE NEEDED 6 CUPS, COOL REMAINING SAUCE IN COLD WATER BATH FOR LATER USE (THIS CAN BE FROZEN AFTER PROPER COOLING, FOR SAFETY REASONS, GET SAUCE DOWN TO 70°F AS RAPIDLY AS POSSIBLE BEFORE PUTTING IN FREEZER)

CHICKEN CHASSEUR PREPARATION:

- 1) HEAT OIL IN LARGE, DEEP SKILLET, MORE THAN ONE CAN BE USED IF NECESSARY, UNTIL HOT THEN ADD CHICKEN PIECES WHICH HAVE BEEN SEASONED WITH SALT & PEPPER, COOKING UNTIL SKIN IS A DEEP GOLDEN BROWN AND IS CRISPY, THEN REMOVE CHICKEN FROM SKILLET, COVER AND KEEP IT WARM.
- 2) ADD ONIONS & MUSHROOMS TO THE PAN, SAUTÉ THEM LIGHTLY WITHOUT BROWNING THEM.
- 3) ADD TOMATOES, BROWN SAUCE & WHITE WINE TO SKILLET, BRING TO A BOIL AND REDUCE SLIGHTLY, SEASONING WITH SALT, PEPPER, OREGANO AND THYME.
- 4) RETURN CHICKEN PIECES TO SAUCE, COVER AND SIMMER SLOWLY FOR 20 TO 30 MINUTES.
- 5) ADD CHOPPED PARSLEY AND CHECK TO SEE IF THE AMOUNT OF SALT AND PEPPER ARE WHAT IS DESIRED, ADJUST SEASONING IF NECESSARY