

POULET AU VINAIGRE

6 tbsp extra virgin olive oil
6 tbsp butter
11 skin-on chicken thighs, patted dry
Salt and pepper
1 cup dry white wine
8 shallots, minced
2 cans chopped tomatoes, drained
1 cup tarragon vinegar
2 bunches fresh tarragon leaves minced

1. In a deep non reactive skillet heat oil and 2 tbsp butter over high heat.
2. Season chicken liberally with salt and pepper, lower heat to medium add chicken and cook on both sides till golden brown and chicken is cooked, about 12 minutes on a side. Regulate heat carefully to avoid scorching. You may have to do this in two pans.
3. Transfer chicken to platter and cover loosely with foil.
4. Pour off fat from skillet, raise heat to medium high, add wine and deglaze skillet.
5. Add shallots and tomatoes and cook for several minutes.
6. Turn heat to high and slowly add vinegar. Cook for an additional 2-3 minutes.
7. Wisk in remaining 4 tbsp. butter and cook 1 more minute.
8. Return chicken to skillet, coat well with sauce, cover and continue cooking over medium heat for 3 minutes.
9. Sprinkle with minced tarragon, turn chicken pieces to coat and serve.