

## Braised Chicken Legs & Thighs

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- 4 Chicken Legs Quarters, split into thighs and legs
  - 1/2 cup chopped onion
  - 1/4 cup chopped celery
    - 1/4 chopped carrots
    - 2 TBSP tomato paste
    - 1/2 cup white wine
    - 1 QT chicken stock
  - 2 sprigs fresh rosemary
    - salt and pepper
- 2 tablespoons Olive Oil, divided

1. Preheat oven to 300°. Season chicken pieces generously with salt and pepper.

2. In a large dutch oven, heat half of the olive oil over medium heat. Add a single layer of chicken pieces without crowding the pan. Brown all sides then remove to a paper towel lined plate. Repeat with remaining pieces.

3. Pour off used oil and wipe skillet clean, add remaining olive oil and saute vegetables until slightly softened. Push vegetables to the side of the pan and cook tomato paste in the center until it turns one shade darker.

4. Add the wine and stir to dissolve the tomato paste, continue to cook until the wine is almost completely evaporated.

5. Return chicken pieces to pan, nesting them together to fit in a single layer skin side up. Add the chicken stock until it almost covers the chicken, you may not need all of it depending on your pan. Break the rosemary sprigs into a few pieces, sliding sprigs in between the pieces of chicken. Bring the stock to a boil. Place the lid part way on the pan or cover with parchment paper.

6. Place pot in the oven and cook until the chicken is quite tender, about 1 hour.

7. Before serving, remove chicken pieces to a serving platter and reduce broth until thickened slightly.

8. If not serving right away, store the chicken with the broth covering. The flavors will continue to mingle and the chicken will be even better the next day.

SERVES 6-8

from the kitchen of the Boot