Hunter’s chicken
Serves 4

8 chicken thighs (about 3 pounds), with skin and bone
Salt and pepper, to taste
Flour, for dredging
2 tablespoons olive oil
8 ounces crimini mushrooms, sliced
4 shallots, finely chopped
2 cloves garlic, finely chopped
1/2 teaspoon dried thyme
1 can (15-ounces) whole tomatoes, crushed in a bowl
1 cup white wine
1/2 cup chicken stock
1 tablespoon chopped fresh parsley
1 tablespoon chopped fresh tarragon

1. With paper towels, pat the chicken dry. Sprinkle on both sides with salt and pepper.

2. In a cake pan or on a plate, place about ½ cup flour. Dredge the chicken in the flour, shaking off the excess.

2. In a large, deep skillet with a lid, heat the olive oil over medium heat. Add the chicken thighs, skin sides down. Cook for 5 minutes on a side, until browned. Transfer to a dinner plate. Pour off all but a thin layer of fat from the skillet.

3. Add the mushrooms to the skillet, and cook, stirring, for 5 minutes, or until golden. Stir in the shallots, garlic, and thyme and cook for 3 minutes longer. Stir in the tomatoes, wine, and stock. Bring to a boil and taste. Add more salt and pepper, if you like.

4. Add the chicken pieces to the skillet. Decrease the heat so that the sauce simmers, and cover with a lid. Cook for 25 minutes, or until the chicken juices run clear when pierced with a fork. Sprinkle with parsley and tarragon.

5. Arrange 2 thighs on each of 4 plates and surround with sauce. Serve with rice, if you like.

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