

Chicken with Vinegar and Shallots

This is apparently a classic french dish, because I found many, many versions of it on the net. (Fricassée de Poulet au Vinaigre et à l'Echalote.) It's a basic, tasty, braised chicken recipe, which yields a really good gravy, and can be made in about an hour and a half. As an option, you can remove the skin after browning, since it ends up turning kind of distastefully flabby in the braise. You should still add it to the pan since it provides flavor, but discard it before serving.

*1 3-lb **chicken**, cut up into 8 pieces.*

Salt and pepper

*2 tablespoons **oil***

*4 cloves of **garlic**, peeled*

*1 teaspoon **thyme***

*1 **bay leaf***

*$\frac{1}{2}$ cup **red wine vinegar***

*2 cups **red wine***

*6 large **shallots**, diced*

*1 tablespoon **butter***

Salt and pepper the chicken pieces. Heat up the oil in a large pot and brown the chicken on all sides. Remove the chicken and take off the skin.

Add the garlic, thyme and bay leaf and cover. Cook on medium heat for 10minutes while gradually adding half of the vinegar, so that it evaporates quickly and steams the meat.

Add the shallots and cover the chicken with the red wine and remaining vinegar. Cover and simmer for about an hour. When chicken is done, remove from pot and place on a warm platter.

Optionally, strain the shallots and garlic out of the sauce,

and then whisk butter in and pour over the chicken.