

Chicken Lyonnaise

Ingredients

- **8 chicken parts**
- salt and pepper to taste
- 1 Tbsp butter
- 1 Tbsp olive oil
- 4 shallots, chopped
- 4 garlic cloves, peeled and halved
- 1 Tbsp tomato paste
- 3/4 cup red wine vinegar
- 1 cup white wine
- 1 cup chicken broth
- 3 sprigs of thyme or 1 tsp dried thyme
- 1 Tbsp minced fresh tarragon or 1 tsp dried tarragon
- 1 cup heavy cream

Directions

Pat-dry chicken parts and season with salt and pepper to taste.

Melt the butter and olive oil in a sauté pan over medium heat. Working in batches, if necessary, place the chicken on the fat, skin-side down. Cook until browned, 6 - 8 minutes. Turn and cook for 3 more minutes. Transfer to a plate and set aside.

Pour off all but 2 Tbsp of fat from the pan. Turn heat down to medium-low. Add the shallot and garlic and sauté, stirring frequently, until light brown. Add the tomato paste and cook for 30 seconds. Turn heat up to medium-high, add the vinegar and deglaze the pan. Continue simmering until reduced to a syrupy consistency. Add the wine and simmer for 3 minutes. Add the chicken broth, the thyme and the tarragon, if using dried.

Return chicken to the pan, bring to a boil, reduce heat to medium-low, cover and simmer until the chicken is cooked through, about 15 to 25 minutes. Remove the chicken from the pan and keep warm.

Bring cooking liquid to a boil over medium-high heat. Simmer for 10 minutes, until it reduces somewhat. Reduce heat to medium and stir in half of the cream

and taste for acidity. If still overly acidic, add the rest. Simmer until the sauce reduces to a thick consistency, which almost coats the back of a spoon. Lower heat to medium-low and stir in the tarragon, if using fresh. Taste and adjust salt and pepper seasoning. Return chicken to the pan and allow to warm up before serving.