

Chicken Riesling

Ingredients

- 4 lbs chicken pieces
- salt & pepper to taste
- 6 Tbsp butter, divided
- 6 shallots, minced
- 2 garlic cloves, minced
- 1/4 cup minced parsley
- 1/4 cup cognac
- 2 cups Riesling
- 1 cup chicken or beef stock
- 1/2 -1 lb mushrooms, chopped or sliced
- 1 Tbs flour
- 1/2 cup heavy cream
- 1 egg yolk
- a dash of nutmeg

Directions

Season chicken pieces with salt and pepper to taste.

Melt 3 Tbsp butter over medium-high heat in a sauté pan. Add the chicken pieces and, working in batches if necessary, brown on both sides. Remove and set aside.

Add the minced shallots, garlic and parsley to the pan. Turn heat to low, and cook until soft. Return chicken to the pan. Turn off heat, add the cognac, light on fire and flambe. Once the flames are out, turn heat back to medium and add the Riesling and the stock. Bring to a simmer, reduce heat and simmer for 30 minutes.

Meanwhile, in a separate sauté pan, melt the remaining butter over medium heat. Add the mushrooms, season with salt & pepper to taste and sauté until soft.

Once the chicken is ready, add the mushrooms. Stir in the flour, heavy cream and egg yolk. Season to taste with salt, ground pepper and a dash of nutmeg.