

Poulet au Vinaigre

Ingredients

- 4 bone-in chicken thighs, trimmed
- 1¼ tsp table salt
- ¾ tsp pepper
- 1 Tbsp vegetable oil
- 1 large shallot, minced
- 2 garlic cloves, sliced thin
- 1 cup chicken broth
- 1 cup dry white wine
- ⅓ cup red wine vinegar, plus extra for seasoning
- 1 Tbsp tomato paste
- 3 Tbsp unsalted butter, chilled
- 1 Tbsp minced fresh tarragon



Preparation

1. Pat chicken dry with paper towels and sprinkle both sides with salt and pepper
2. Heat oil and 1 tablespoon butter in 12-inch oven-safe skillet over medium heat until shimmering
3. Add chicken, skin side down, and cook, without moving it, until well browned, about 6-8 minutes
4. Using tongs, flip chicken and brown on second side, about 3-5 minutes
5. Transfer chicken to large plate
6. Pour off all but 2 tablespoons fat from skillet
7. Add shallot and garlic and cook, stirring frequently, until garlic is golden brown, about 1-3 minutes
8. Add broth, wine, and vinegar; bring to simmer, scraping up any browned bits
9. Return the chicken to the pan, skin-side up, cover, reduce heat to low and let cook until the chicken is fully cooked and tender (about 30 minutes or until chicken registers 195°)
10. Using tongs, transfer chicken to clean serving platter and tent with aluminum foil
11. Place skillet over high heat
12. Whisk tomato paste into liquid and bring to boil
13. Cook, occasionally scraping side of skillet to incorporate fond, until sauce is thickened and reduced to 1¼ cups, 5-7 minutes
14. Off heat, whisk in remaining butter and tarragon
15. Season with salt, pepper, and up to 1 teaspoon extra vinegar (added ¼ teaspoon at a time) to taste
16. Pour sauce around chicken and serve