

Chicken Smothered with Onions

Category: Chicken

Servings: 4

Rating: 10

Source: Bon Appetit, October '93

Description:

We like a hearty Shiraz or shiraz blend with this dish.

Ingredients:

butter, unsalted	1 1/2 tablespoons
chicken	3 pound mixed boneless, skinless thighs and breasts
paprika	1/4 teaspoon, approx imately
onion	2 large sliced
white wine	3/4 cup
bay leaf	2
chicken stock	1 1/4 cups
flour, all-purpose	3 tablespoons
cream	1/4 cup
nutmeg	1/8 teaspoon
sub-recipe	Mashed Potatoes

Instructions:

Sprinkle both sides of the chicken with salt, pepper, and paprika. Melt butter in a heavy skillet over medium-high heat and sauté the chicken until browned but not quite cooked, about 10 minutes. Transfer the chicken to a plate.

Add more butter to the pan if necessary and sauté onions over medium-low heat until tender, about 15 minutes. Set chicken atop onions and add wine and bay leaves. Increase heat to high and boil until syrupy, about 3-4 minutes. Add broth and bring to a boil. Reduce heat, cover, and simmer until chicken is cooked through.

Transfer chicken to a plate and cover to keep warm. Mix flour with 3 tablespoons of water, stir until smooth, and mix gradually with the gravy. Stir in the cream and add the nutmeg. Boil until thickened. Return chicken and simmer until warm. Serve over mashed potatoes.