

Chicken Fricassee

Ingredients

- 4 Chicken Drumsticks (skin-on bone-in)
- 4 Chicken Thighs (skin-on bone-in)
- 1 1/4 t Salt
- 3/4 t Ground Black Pepper
- 4 T Unsalted Butter
- 10 oz Crimini Mushrooms (quartered)
- 4 clv Garlic (minced)
- 1 Bay Leaf
- 3 Thyme Sprigs
- 3 T Flour
- 1/2 c White Wine
- 3 c Chicken Broth
- 1/4 c Parsley (chopped)
- 2/3 c Heavy Cream
- 2 Onions (sliced)

Instructions

1. Pat chicken dry with paper towels then sprinkle with 1 teaspoon salt and 1/2 teaspoon pepper.
2. Melt butter over medium-high heat in a Dutch oven. Add chicken thighs, skin side down, and cook for 4 to 5 minutes until golden brown. Turn and cook the other side for 1 minute then remove to a plate. Add the drumsticks and brown, do 3 sides, about 2 minutes each. Remove to plate with other chicken.
3. Add mushrooms, onion, bay leaf, 1/4 teaspoon salt, 1/4 teaspoon pepper, and thyme. Cook for 5 minutes until mushroom is lightly golden. Add garlic and stir for 30 seconds. Add flour and cook for 1 minute.
4. Add wine and chicken broth. Stir, scraping the base of the pot to dissolve the brown residue into

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the sauce. Return chicken back into the sauce with the skin side up. Once it comes to a simmer, adjust heat so it's bubbling constantly but not rapidly, medium-low.

5. Cover with lid and simmer 10 minutes. Remove lid and let it simmer for 20 minutes.

6. Remove chicken to a plate. Add cream and stir. Once it comes up to a simmer, taste sauce and add more salt/pepper if needed.

7. Return chicken into the sauce then remove from the stove. Sprinkle with parsley and serve!