

Chicken Thighs Braised in White Wine

Ingredients

- 8 Chicken Thighs (bone-in, skinless)
- 4 clv Garlic
- 1 c White Wine
- 1/4 t Dried Thyme
- 1 Lemon (cut into 8 slices)
- 1 T Lemon Juice
- 1 T Butter (cut into pieces)
- 2 T Parsley (chopped)
- 0 ds Salt
- 0 ds Ground Black Pepper

Instructions

1. In a 12-inch skillet with a tight-fitting lid, arrange thighs, bone side up; season with salt and pepper. Add garlic, wine, and thyme. Bring to a boil; reduce to a simmer. Cover and cook, 30 minutes.
2. Turn chicken over. Place a lemon slice on each piece; cover and continue simmering until tender, about 15 minutes. Leaving garlic and liquid in skillet, transfer chicken and lemon slices to a platter. Cover tightly with foil to keep warm.
3. Bring liquid in skillet to a boil; cook until reduced to 1/2 cup, about 5 minutes. Remove skillet from heat. Add butter, parsley, and lemon juice; stir until butter has softened and sauce is smooth. Season with salt and pepper. Serve chicken with sauce.