

RED WINE VINEGAR-BRAISED CHICKEN THIGHS

recipe adapted from Michael Pollan in *O Magazine*, April 2013. Serves 6-8.

- 4 lb chicken thighs, bone-in and skin-on. (Preferably organic and air-chilled.)
- 1/3 cup chopped shallots (about 2 good-sized shallots)
- 1 1/2 cups good red wine vinegar
- 1 1/2 cups broth, chicken or vegetable
- 2 tablespoons tomato paste
- 1 28oz can whole peeled plum tomatoes, drained and quartered
- 6 cloves garlic, peeled
- 4 sprigs fresh thyme, or 1/2 tsp dried
- 3 bay leaves
- optional: chopped parsley for garnish

INSTRUCTIONS

1. Preheat oven to 300 degrees.
2. Sprinkle chicken generously with salt and pepper. Heat olive oil in a large dutch oven over medium high heat. You might need more than 2T of oil to cover the bottom, depending on the size. Be generous.
3. Arrange half the chicken in the pot in a single layer. You don't want to crowd the pan so it's best to do this in two batches. It's worth the extra time — the chicken will cook better. Cook, without too much fussing or poking, until golden brown on each side, about 6 minutes per side. Transfer to a plate and repeat with the remaining chicken.
4. Add shallots to the same pot and cook, stirring occasionally, until golden, about 2 minutes. Add vinegar and simmer until the acrid smell starts to dissipate, about 5 minutes.
5. Add broth, bring to a vigorous simmer, and cook until slightly reduced, 3 to 5 minutes.
6. While you're waiting, drain and quarter the tomatoes if you haven't already.
7. Whisk in tomato paste. Add tomatoes, then arrange chicken in pot, skin side up. Tuck in garlic, thyme, and bay leaves between the pieces.
8. Cover the pot with aluminum foil, then put the lid on, and transfer to oven. Cook for 1 hour and 15 minutes, until chicken is very tender.
9. Take the pot out of the oven and let it rest for 30 minutes before serving. Discard the thyme and bay leaves. Serve over polenta, rice, or with fresh crusty bread. ■