



The Best Chicken Stew

Servings: 8

Preparation Time: 20 minutes

Start to Finish Time: 2 hours 40 minutes

This is the BEST chicken stew ever (even though this is the only one that I've eaten).

Prep Thighs

**2 lbs chicken thighs, boneless & skinless, halved crosswise and trimmed
salt and pepper, to taste**

Phase 1

3 slices bacon, chopped

1 pound chicken wings, halved at joint

Phase 2

1 medium onion, chopped fine

1 stalk celery, minced

2 cloves garlic, minced

2 teaspoons anchovy paste

1 teaspoon fresh thyme, minced

5 cups chicken broth

1 cup white wine, plus 2 tablespoons (divided)

1 tablespoon soy sauce

3 tablespoons unsalted butter, cut into 3 pieces

1/3 cup flour

1 pound red potatoes, small, unpeeled, quartered

4 each carrots, peeled and cut into 1/2-inch pieces

Garnish

2 tablespoons fresh parsley, chopped and blanched

DEFINITELY, worth the time and effort. The stew liquid is savory, with a hint of the white wine. The overall flavor is well-developed as a result of the addition of the anchovy paste and soy sauce. The chicken is perfectly cooked and the choice of thighs is ideal. Potatoes are also well-cooked and soak up the wonderful stew liquid.



PREP THIGHS (10 minutes):

Arrange chicken thighs on baking sheet and lightly season both sides with salt and pepper; cover with plastic wrap and set aside.

STOVE PHASE 1 (25 minutes):

Cook bacon in large Dutch oven over medium low heat, stirring occasionally, until fat renders and bacon browns, about 12 minutes.

Using slotted spoon, transfer bacon to medium bowl. Add chicken wings to pot, increase heat to medium, and cook until well browned on both sides, around 13 minutes.

Transfer wings to bowl with bacon.

STOVE PHASE 2 (25 minutes):

Adjust oven rack to lower-middle position and heat oven to 325°F.

Add onion, celery, garlic, anchovy paste, and thyme to fat in pot; cook, stirring occasionally, until dark fond forms on pan bottom, 2 to 4 minutes.

INCREASE heat to high; stir in 1 cup broth, wine, and soy sauce, scraping up any browned bits; and bring to boil. Cook, stirring occasionally, until liquid evaporates and vegetables begin to sizzle again, 12 to 15 minutes.

Add butter and stir to melt; sprinkle flour over vegetables and stir to combine.

Gradually whisk in remaining 4 cups broth until smooth.

Stir in wings and bacon, potatoes, and carrots; bring to simmer.

OVEN PHASE (1 hour, 20 minutes):

Transfer to oven and cook, uncovered, for 30 minutes, stirring once halfway through cooking.

Remove pot from oven. Use wooden spoon to draw gravy up sides of pot and scrape browned fond into stew.

Place over HIGH heat, add thighs, and bring to simmer.

Return pot to oven, uncovered, and continue to cook, stirring occasionally, until chicken offers no resistance when poked with fork and vegetables are tender, about 45 minutes longer.

Discard wings (wings can be served on the side) and season stew with up to 2 tablespoons extra wine. Season with salt and pepper to taste, sprinkle with parsley, and serve.

Stew can be refrigerated for up to 2 days.