



Hunter's Chicken Stew

Servings: 6

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 30 minutes

This recipe works because simmering chicken in a broth made with wine, mushrooms, tomatoes, garlic and herbs makes for a truly wonderful stew.

4 tablespoons unsalted butter
1 4-pound chicken, cut into 8 pieces
salt and pepper, to taste
1/4 cup flour, for dusting
1 large onion, thinly sliced
2 large shallots, sliced
2 cloves garlic, sliced
3/4 cup dry white wine
1 tablespoon tomato paste
1 15-oz can diced tomatoes
1/2 cup chicken stock
1/2 ounce porcini mushrooms, dried, rinsed
2 sprigs thyme
1 each bay leaf
1/2 pound mushrooms, cremini, halved
chopped parsley, for garnish

Forget Chicken Cacciatore...this recipe elevates Cacciatore to a whole new level! Hunter Chicken Stew is the ultimate in savory, deep-flavored chicken dishes. The combination of cremini AND porcini mushrooms provides a deep, earthy depth of flavor. The tomatoes provide an acid base equalized by the chicken stock.

SERVING SUGGESTION: Serve with roasted potatoes.

WINE PAIRING SUGGESTION: This rich, earthy stew is spectacular with red Burgundy.

MAKE AHEAD: The chicken stew can be refrigerated overnight. Reheat gently before serving.

Suggested Wine: This rich, earthy stew is spectacular with red Burgundy.

Serving Ideas: Serve With Roasted potatoes.

In a large enameled cast-iron casserole, melt 2 tablespoons of the butter. Season the chicken with salt and pepper and dust with flour.

Add half of the chicken to the casserole and cook over moderately high heat, turning occasionally, until browned all over, about 7 minutes. Transfer to a plate. Repeat with the remaining 2 tablespoons of butter and chicken.

Add the onion, shallots, garlic and a generous pinch each of salt and pepper to the casserole and cook over moderately high heat, stirring occasionally, until softened, about 5 minutes.

Add the wine and tomato paste and simmer until slightly reduced, 2 minutes.

Add the tomatoes, stock, porcini, thyme and bay leaf and bring to a boil. Nestle the chicken in the sauce, cover and simmer over moderately low heat until nearly cooked, about 25 minutes.

Stir in the cremini mushrooms and cook, uncovered, until the chicken is cooked through, about 12 minutes.

Discard the thyme sprigs and bay leaf. Transfer the stew to plates, garnish with parsley and serve.

Per Serving (excluding unknown items): 804 Calories; 54g Fat (62.6% calories from fat); 60g Protein; 13g Carbohydrate; 2g Dietary Fiber; 248mg Cholesterol; 252mg Sodium; 5g Total Sugars; 1mcg Vitamin D; 57mg Calcium; 4mg Iron; 988mg Potassium; 526mg Phosphorus. Exchanges: .

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