

bon appétit

SEPTEMBER 2009

TOP 10* CHICKEN RECIPES

CHEFS'
SECRETS
TO CRISPY,
JUICY
PERFECTION

R.S.V.P./ readers' favorite restaurant recipes

Dear *Bon Appétit*,

I love the chicken with morels served at RIOJA in Denver. I need the recipe!

ELVIRA MARLOW-DUNNE, Boulder, CO

PAN-ROASTED CHICKEN WITH MOREL CRÈME FRAÎCHE SAUCE

4 SERVINGS

- ½ ounce dried morel mushrooms
- 10 tablespoons olive oil, divided
- 2 large shallots, chopped (about ½ cup)
- 10 ounces fresh shiitake mushrooms, stemmed, caps halved
- 3 teaspoons chopped fresh thyme, divided
- 3 tablespoons dry white wine
- 3 tablespoons white grape juice
- ½ cup crème fraîche or sour cream
- 1 whole 4½- to 5-pound chicken, cut in half lengthwise, backbone removed
- Coarse kosher salt

Place morels in small bowl. Add enough hot water to cover. Let soak until soft, about 30 minutes. Using slotted spoon, transfer to work surface and cut in half lengthwise. Reserve soaking liquid (about 1 cup).

Heat 2 tablespoons olive oil in heavy large nonstick skillet over medium-high heat. Add shallots; sauté 2 minutes. Add shiitake mushrooms, reconstituted morel mushrooms, and 2 teaspoons thyme and sauté until mushrooms begin to soften, about 5 minutes. Pour in ½ cup mushroom soaking liquid, leaving any sediment behind in bowl. Continue to cook until mushrooms are browned and tender, stirring often,

about 6 minutes longer. Add wine, grape juice, and crème fraîche. Remove from heat. **DO AHEAD** Mushroom sauce can be made 2 hours ahead. Let stand at room temperature.

Meanwhile, place rack in top third of oven; preheat to 450°F. Sprinkle chicken with coarse salt and pepper. Heat 2 medium ovenproof skillets over high heat 2 minutes. Add 4 tablespoons oil to each skillet. Add 1 chicken half to each skillet, skin side down. Fry until skin is deep golden brown, about 5 minutes. Transfer skillets to oven (do not turn chicken over) and roast chicken until instant-read thermometer inserted into thickest part of thigh registers 165°F, about 30 minutes. Transfer chicken to work surface. Let rest 10 minutes.

Pour off fat from skillets. Add ¼ cup mushroom soaking liquid to each skillet; bring to boil, scraping up browned bits. Add liquids from both skillets to mushroom sauce. Simmer sauce over medium heat until sauce thickens and coats back of spoon, about 3 minutes. Stir in remaining 1 teaspoon thyme. Season to taste with salt and pepper.

Cut each chicken half into two pieces, separating breast and wing from thigh and leg. Place 1 chicken piece on each of 4 plates. Spoon sauce over, dividing mushrooms equally, and serve.

—Compiled by Diane Chang and Janet Taylor McCracken

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