



SHERRY-BRAISED CHICKEN WITH ARTICHOKE HEARTS

Serves 4 to 6

I updated this super easy recipe from a 1960s newspaper clipping that my mother had saved. I changed it by substituting a douse of good sherry and dry vermouth for red wine or cooking wine. The chicken, mushrooms, and paprika combination harkens back to the comfort foods of my childhood—albeit in a more sophisticated version.

INGREDIENTS

1½ teaspoons sea salt	6 tablespoons unsalted butter	⅔ cup chicken stock
1 teaspoon freshly ground black pepper, plus more to taste	2 tablespoons dry vermouth	2 tablespoons Manzanilla sherry
1 teaspoon smoked paprika	2 cups quartered cremini mushrooms	Kosher salt to taste
One 3-pound whole chicken, cut into pieces	2 tablespoons unbleached all-purpose flour	2 cups canned artichoke hearts, rinsed, drained, and halved
		Flat-leaf parsley for garnish

Preheat the oven to 375°F.

In a small bowl mix together the sea salt, 1 teaspoon pepper, and paprika. Sprinkle the mixture on all sides of the chicken and set aside.

Melt 4 tablespoons of the butter in a large skillet over medium-high heat. Brown the chicken on all sides, working in batches if needed. Transfer the chicken to a large Dutch oven and set aside.

Deglaze the skillet with the vermouth, scraping up any browned bits from the bottom of the pan. Lower the heat and add the remaining 2 tablespoons butter. When the butter starts to foam add the mushrooms and sauté until softened, 3 to 4 minutes. Sprinkle the mushrooms with flour and stir. Add the chicken broth and the sherry in a thin stream while stirring. Simmer and stir for an additional 2 minutes. Season to taste with kosher salt and pepper.

Pour the mushroom and sherry sauce over the chicken. Wedge the artichoke hearts between the chicken pieces. Cover and cook until the chicken reaches an internal temperature of 165°F, 50 to 55 minutes. To serve, place the chicken pieces on a large platter and top with the artichoke hearts, mushrooms, juices, and flatleaf parsley.

THE ART OF PANTRY COOKING

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