

Sautéed chicken with red wine vinegar sauce

Author: Cuistot Restaurant, Palm Desert

Source: Food Section, Los Angeles Times, Culinary SOS

**Carolyn T's
Cookbook**

Servings: 4



4 pieces chicken breasts, skin-on chicken breasts or whole legs

Salt and pepper to taste

2 tablespoons butter, divided

4 whole garlic cloves, skin-on

2 tablespoons chopped shallots

3 tablespoons red wine

3 tablespoons red wine vinegar

1 cup chicken broth

2 whole plum tomatoes, peeled, seeded and diced

Chopped chives or parsley for garnish

Categories: Chicken

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

Per Serving (excluding unknown items): 583 Calories; 33g Fat (52.7% calories from fat); 62g Protein; 4g Carbohydrate; trace Dietary Fiber; 201mg Cholesterol; 443mg Sodium. Exchanges: 0 Grain(Starch); 9 Lean Meat; 1/2 Vegetable; 1 Fat; 0 Other Carbohydrates.

Notes: Adapted from chef Bernard Dervieux of Cuistot in Palm Desert. The chef recommends Cabernet vinegar for the red wine vinegar in the recipe.

1. Heat the oven to 500 degrees. Sprinkle each piece of chicken lightly on each side with one-eighth teaspoon salt and a grind or two of pepper.
2. Melt 1 tablespoon butter in a large ovenproof skillet. Add the chicken, skin-side down, along with the garlic cloves. Sauté over medium-high heat, until the skin is golden brown, about 2 to 3 minutes. Turn the chicken and repeat on the other side.
3. Place the pan, with the chicken skin-side up, in the oven for 20 to 25 minutes until cooked through. The meat will be firm and the juices will run clear, and a thermometer inserted will read 165 degrees.
4. Remove the chicken from the skillet, cover and set aside in a warm place. Discard all but 1 tablespoon of the drippings from the pan, and return to the stove over medium heat. Add the shallots, cooking until they caramelize, about 2 minutes. Add the red wine and vinegar and cook until the liquid is reduced by half, a few minutes. Add the chicken broth and tomatoes and stir to combine; adjust seasoning. Whisk in the remaining tablespoon of butter, swirling to thicken the sauce.
5. Return the chicken to the sauce and heat 1 to 2 minutes until warmed through. Sprinkle with chives or parsley and serve immediately.