

Caran's Feast

WINERY

Hunter's Chicken

SERVE WITH 2008 MONTAGNA ROSSA

1 oz dried porcini mushrooms
1 cup boiling water
Extra virgin olive oil
4 ¼-inch slices pancetta, diced
Salt and freshly ground pepper
8 chicken thighs, skin on, bone in, trimmed of excess fat
1 onion diced
¾ lb. Crimini mushrooms, sliced

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4 cloves garlic minced
1 teaspoon Aleppo pepper
½ teaspoon ground coriander
¾ cup red wine
1 cup chicken stock
1 14 oz. can plum tomatoes (San Marzano if available)
3 fresh oregano sprigs
3 fresh thyme sprigs

1. Place the dried porcini in a small bowl and cover with the boiling water to reconstitute. Set aside and when cool enough to handle, lift the mushrooms from the liquid and finely chop. Reserve ¼ cup of the liquid and set aside until needed.
2. Heat a large heavy skillet over medium heat, then add 2 teaspoons of olive oil, pancetta and cook until golden brown. Remove from pan with a slotted spoon and drain on paper toweling, set aside.
3. Season the chicken with salt and pepper. Using the same pan, increase the heat to medium high, add 1 more tablespoon of olive oil, place the chicken thighs skin side down in the pan and cook until golden brown (about 5- 7 minutes). Remove from pan, place on a plate and set aside.
4. Add the last tablespoon of oil to the pan and add onions, cooking until translucent (about 4 minutes), then add mushrooms, garlic, Aleppo pepper and coriander, cook for 5 minutes more, stirring occasionally.

5. Add the reserved pancetta, porcini mushrooms (with their soaking liquid), stir to combine then add the wine, chicken stock and tomatoes to the pan, breaking them up with the back of a spoon.
6. Place the thighs in the pan skin side up and add the fresh herbs. Bring the sauce up to a boil, then cover and reduce to a low simmer. Cook for 30 to 40 minutes or until the juices of the chicken run clear when pierced with a fork.
7. Pre heat the oven to 400 degrees.
8. Remove the chicken from the pan and place on a baking sheet, place in the oven to crisp the skin for 4-6 minutes. Meanwhile remove the herb stems from the pan and turn the heat up to medium high to concentrate the sauce about 2-3 minutes. Taste and adjust seasonings if necessary.
9. Place chicken on a platter and pour the sauce over the top, garnish with fresh oregano. Accompany with fresh pasta if desired.