



SEASONAL
LIVING®

Braised Chicken with Sherry & Tarragon

Serves 8 • Makes 8 portions



AUTUMN



MAIN



PREP
25 MIN



COOK
1 HR 5 MIN



WOOD OVEN /
CONVENTIONAL OVEN

Designed for indoor-outdoor gathering.



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Braised Chicken with Sherry & Tarragon

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Ingredients

-  8 bone-in, skin-on chicken thighs (about 4 lb)
-  2½ tsp kosher salt, divided
-  1½ tsp freshly ground black pepper, divided
-  2 tbsp extra-virgin olive oil
-  2 tbsp unsalted butter
-  12 small shallots, peeled, halved if large
-  4 garlic cloves, thinly sliced
-  1½ cups dry sherry
-  1 cup chicken stock
-  1 tbsp Dijon mustard
-  2 tbsp finely chopped fresh tarragon, divided
-  1 tbsp finely chopped flat-leaf parsley
-  1 tbsp fresh lemon juice
-  ½ cup crème fraîche

Method

1. Heat a wood-fired oven to a gentle braising heat after the flames subside. Conventional oven: preheat to 375°F / 190°C on conventional bake, center rack.
2. Pat chicken dry and season with 2 tsp salt and 1 tsp pepper. Heat olive oil and butter in a large braiser or deep roasting pan. Brown chicken skin-side down for 6–8 minutes until golden; turn and cook 2 minutes more. Transfer out.
3. Add shallots to the pan and cook 4–5 minutes until lightly colored. Stir in garlic for 1 minute. Pour in sherry and simmer 3–4 minutes, scraping the pan. Add stock, Dijon and half the tarragon.
4. Return chicken skin-side up. Cover loosely with parchment or foil and braise 35 minutes.
5. Uncover and continue cooking 20–25 minutes, until the chicken is tender and the thickest part reaches 175°F / 80°C.
6. Transfer chicken to a warm platter. Set the pan over medium heat if needed; stir in crème fraîche, lemon juice, parsley and the remaining tarragon. Simmer 2–3 minutes until lightly thickened. Adjust with the remaining salt and pepper.
7. Spoon the sherry-tarragon sauce and shallots over the chicken and serve.



KEY INGREDIENT

Chicken thighs • 8 pieces



GARNISH

Fresh tarragon • parsley



PAIRS WELL WITH

Glazed baby carrots •
buttered rice or polenta •
bitter greens



WINE PAIRINGS

-  González Byass Tio Pepe Fino Sherry — serve well chilled, 45–50°F
-  Ramey Chardonnay, Russian River Valley 2022 — serve 50–55°F

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