

Braised Chicken Legs with Green Olives

Recipe by Chef Daniel Boulud

ACTIVE: 30 MIN

TOTAL: 1 HR 45 MIN

6 SERVINGS

CHEF WAY In his book *Braise*, Boulud braises duck legs for several hours until they are meltingly tender and incredibly flavorful

EASY WAY Braising chicken in a liquid that combines onions, carrots, bacon and olives creates complex flavor relatively quickly.

- 2 tablespoons extra-virgin olive oil
- 6 whole chicken legs (¾ pound each)
- Salt and freshly ground pepper
- 4 ounces thickly sliced lean bacon, cut into ¼-inch dice
- 1 medium onion, chopped
- 3 carrots, quartered lengthwise and cut into 1-inch pieces
- 4 small turnips, peeled and cut into 1-inch pieces
- 1 cup pitted green olives, preferably Picholine
- 2 large thyme sprigs
- 1 bay leaf
- 2 cups chicken stock or low-sodium broth

1. Preheat the oven to 350°. In a large cast-iron casserole, heat the oil until shimmering. Season the chicken with salt and pepper. Add 3 of the legs to the casserole and cook over moderately high heat, turning once, until browned, about 10 minutes. Transfer to a plate and brown the remaining 3 legs over moderate heat.
2. Pour off the fat in the casserole. Add the bacon, onion, carrots and turnips and cook over moderately high heat, stirring, until barely softened, 2 to 3 minutes. Add the olives, thyme sprigs, bay leaf and stock. Nestle the chicken legs in the casserole so they are partially submerged and bring to a boil. Cover with a tight-fitting lid. Transfer the casserole to the oven and cook for about 45 minutes, until the chicken and vegetables are tender.
3. Transfer the chicken and vegetables to a platter; cover and keep warm. Strain the broth into a large measuring cup and skim off as much fat as possible. Return the broth to the casserole and boil until reduced by half, about 5 minutes. Season with salt and pepper. Return the chicken and vegetables to the casserole, cover and cook for 5 minutes to heat through, then serve.

SOMMELIER CHOICE 2003 La Nobelaire Chinon Rouge

EASY TO FIND CHOICE Cabernet Franc, the grape of Chinon, also does well in Napa Valley; try the cherry-rich 2004 Lang & Reed.

On the Cover A Lang & Reed Cabernet Franc from Napa is delicious with Daniel Boulud's luscious chicken legs with green olives. From "Chef Recipes Made Easy," p. 197.

Photograph by Tina Rupp

Food Styling by Jee Levin

Food & Wine Magazine, October 2006

"Chef Recipes Made Easy"

Article – page 197 Recipe – page 200

Chef Daniel Boulud

Photographs by Francis Janisch

