

Chicken with 40 Cloves of Garlic

(based on a recipe from Ina Garten)

Serves 6-8



Ingredients:

- 3 whole heads garlic, about 40 cloves
- 2 (3 ½ pound) chickens, cut into eighths (or buy parts)
- Salt and pepper to taste
- 1 tablespoon butter
- 2 tablespoons olive oil
- 3 tablespoons cognac or sherry
- 1 ½ cups dry white wine
- 1 tablespoon fresh thyme leaves
- 2 tablespoons all-purpose flour
- 2 tablespoons heavy cream

Preparation:

1. Separate the cloves of garlic and drop them into a pot of boiling water for 60 seconds. Drain and peel. Set aside for chicken goodness.
2. Dry the chicken with paper towels. Season it with salt and pepper on all sides.
3. Heat the butter and oil in a Dutch oven over medium high heat. In batches, sauté the chicken in the fat, skin side down first, until golden brown, about 5 minutes on each side. Turn with tongs or a spatula, don't pierce the skin, if possible. Turn

heat down as needed to keep from burning. Transfer chicken to a plate and repeat until all chicken has been browned.

4. Add peeled garlic to the pan. Lower the heat and saute for 5-10 minutes turning until evenly golden brown.
5. Add 2 tablespoons of cognac or sherry and the wine, return to a boil and scrape the browned bits of flavor joy from the bottom of the pan.
6. Return the chicken pieces to the pan with any juices on the plate.
7. Add the thyme leaves.
8. Cover and simmer over the lowest heat for 30 minutes until the chicken is done.
9. Remove the chicken to a platter and cover with aluminum foil to keep warm. Pour sauce into a measuring cup.
10. In a small bowl, whisk $\frac{1}{2}$ cup of the sauce from the pan with the flour. Add the mixture to the remaining sauce in the pan. Raise the heat adding the remaining tablespoon of cognac or sherry and the cream. And boil for 3 minutes, stirring as needed. Add salt and pepper to taste. Pour the sauce and the garlic over the chicken and serve hot.