

Chicken with Vin Jaune and Morels

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An elegant meal for four that requires only 20 minutes active time? That's our kind of dinner. This creamy, comforting dish is just the type of thing you crave on a blustery March night. Because aged *vin jaune* can be hard to come by in the United States, we substituted a two-year-old Savagnin (with a flavor similar to a dry Sherry) and were very happy with the results.

YIELD: Makes 4 servings **ACTIVE TIME:** 20 min **TOTAL TIME:** 3 hr

INGREDIENTS

- 3/4 ounces dried morel mushrooms
- 1 cup boiling-hot water
- 1 large shallot, thinly sliced
- 2 garlic cloves, smashed
- 1 tablespoon unsalted butter
- 1 cup heavy cream
- 1 whole chicken (about 3 1/2 pound), cut into 8 pieces
- 1 tablespoon vegetable oil
- 3/4 cup *vin jaune* or Savagnin plus additional for sprinkling

PREPARATION

Soak morels in boiling-hot water for 2 hours.

Squeeze liquid from morels into remaining soaking liquid (set morels aside), then strain soaking liquid through a paper-towel-lined sieve into a bowl and reserve 1/2 cup.

Cook shallot and garlic in butter with 1/4 teaspoon salt in a small heavy saucepan over medium-low heat, stirring occasionally, until tender and golden brown, about 3 minutes. Add cream and reserved soaking liquid and boil until reduced to about 3/4 cup, about 8 minutes.

Meanwhile, pat chicken dry and sprinkle with 3/4 teaspoon salt and 1/2 teaspoon pepper. Heat oil in a 12-inch heavy skillet over medium-high heat until it shimmers, then brown chicken in 2 batches, skin sides down first and turning once, until golden brown, about 6 minutes per batch. Transfer to a plate as browned.

Return chicken to skillet, skin sides up, with any juices from plate and add morels, reduced cream mixture, and 3/4 cup *vin jaune*. Cook at a bare simmer, covered, over low heat until tender, about 45 minutes.

Transfer chicken and morels to a serving dish and keep warm, loosely covered with foil. Boil sauce until slightly thickened and reduced to about 1 1/4 cups, about 5 minutes.

Pour sauce over chicken and morels and sprinkle with a little more *vin jaune*.