

Chicken Dijonnaise My Way

Serves 4:

Ingredients

3 1/2 to 4 pound chicken, cut into 8 pieces
1/2 cup kosher salt
2 to 3 tablespoons sugar
1 tablespoon unsalted butter
1 tablespoon olive oil
2 large shallots, chopped
1/3 cup white wine
1/2 cup dijon mustard
1/2 cup coarse grain mustard
1/2 cup creme fraiche or heavy cream
2 tablespoons chopped tarragon
kosher salt and freshly ground black pepper

Preparation

Cut chicken breasts in half using a sharp butcher knife--you should have 10 piece altogether.
Brine chicken: fill a large bowl about 2/3 full with cold water, add kosher salt and sugar.
Add chicken to bowl and let soak overnight, for a few hours if possible, or even just 20 minutes will do.
Rinse pieces, pat dry, and season with kosher salt and freshly ground black pepper.

Preheat oven to 350 degrees.

Heat a large casserole or wide dutch oven over medium heat; add butter and olive oil.

Place chicken skin side down in pan once butter foam subsides; sear until golden brown, 5 to 10 minutes.

Turn chicken over, add chopped shallots to pan, and pour white wine over all.

Mix together Dijon and coarse grain mustards and spread on top of the seared chicken pieces.

Cover pan and place in oven to braise for 20 minutes.

Remove casserole from oven; test dark meat with instant read thermometer--it should read 160 degrees.

Lift chicken from pan and use a silicone spatula to scrape mustard coating off pieces back into sauce.

Bring sauce back to a boil and whisk in creme fraiche or heavy cream.

Let simmer for several minutes until cream is incorporated and emulsified.

Add chopped tarragon and kosher salt and freshly ground pepper; taste and adjust seasoning, as needed.

Serve chicken on top of a mound of Yukon Gold Celeriac Mash, spooning Dijonnaise sauce over all.

Yukon Gold Celeriac Mash

Serves 4:

Ingredients

4 large Yukon Gold potatoes, about 2 pounds
1 large celery root
kosher salt
1 cup milk
1 tablespoon unsalted butter
kosher salt and freshly ground black pepper

Preparation

Peel and dice Yukon Gold potatoes and place in a large saucepan.
Trim celery root, dice and add to pot.
Cover all with water, add a couple tablespoons of kosher salt, and bring to a boil.
Turn down to a rolling boil and cook 10 to 15 minutes, or until a potato slides off a knife when pierced.
Drain well.

Mash potatoes and celery root using a potato ricer or food mill.
Warm milk and butter over low heat until just heated through.
Slowly add to potato mixture until incorporated and creamy.
Season with kosher salt and freshly ground black pepper.

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