

Rosemary Braised Chicken with Red Onion & Cherry Tomatoes

Serves 2 to 3:

Ingredients

1 3 pound chicken, cut into pieces
1/4 cup kosher salt
2 tablespoons sugar
kosher salt
freshly ground black pepper
1 tablespoon olive oil
1 tablespoon unsalted butter
2 to 3 rosemary sprigs
1 red onion sliced
1/4 cup white wine
1 pint cherry tomatoes
1 tablespoon chopped rosemary

Preparation

Brine chicken pieces first, if you can.

In a large bowl, add 1/4 cup kosher salt and 2 tablespoons of sugar to 6 cups of water. Place chicken in the bowl and let soak for at least an hour, or overnight.

Preheat oven to 350 degrees.

Remove chicken pieces from the brine, rinse them and pat dry with paper towels. Season liberally with kosher salt and freshly ground black pepper.

In a wide dutch oven or sauté pan, heat olive oil and butter over medium heat.

When butter foam has subsided, add sprigs of rosemary to the pan.

Place chicken skin side down and sear for 5 to 8 minutes.

Cook until pieces are golden brown and the skin releases from bottom of pan; flip chicken over.

Add sliced red onion to pan and toss with chicken.

Sauté until onion begins to soften, about 3 to 5 minutes.

Add white wine and bring to a simmer.

Cover and place pan in the oven to cook.

After 20 minutes, add a pint of cherry tomatoes to chicken in oven.
Cover and continue to cook for another 10 minutes.

Carefully take pan from oven and place on a medium low burner.
Remove cover and simmer for a few minutes to slightly thicken sauce.
Taste and adjust seasoning.
Sprinkle with chopped rosemary and spoon into a large bowl to serve.

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