

Lidia's Chicken

Serves 6:

Ingredients

2 tablespoons olive oil
1 pound sweet Italian sausage
4 1/2 pound chicken, cut into 8 pieces
kosher salt and freshly ground black pepper
1 1/2 pounds new potatoes
8 to 10 garlic cloves, peeled
4 or 5 sprigs fresh rosemary
1 to 2 tablespoons olive oil for drizzle
1/4 cup red wine vinegar
2 tablespoons chopped fresh parsley

Preparation

Preheat the oven to 450 degrees.
Slice sweet Italian sausage into bite-sized chunks.

Warm a large skillet or sauté pan over medium heat and add 2 tablespoons olive oil.
Sauté sausage pieces until browned on all sides, turning frequently, about 5 minutes.
Transfer to a roasting pan or baking dish using a slotted spoon.

Cut chicken breasts and wings in half, to make 12 chicken pieces total.
Pat the pieces dry with paper towels so they won't splatter when they sauté.
Season liberally with kosher salt and freshly ground black pepper.

Raise heat under pan to medium high and brown pieces in batches, placing skin side down first in pan.
Sauté for about 8 minutes on each side.
Transfer to roasting pan.

Wash and dry the new potatoes and cut in half.
Place them cut side down in the pan and cook until golden brown, about 6 to 8 minutes.
Add peeled garlic cloves to the potatoes and continue to sauté 2 minutes more.
Add the potatoes and garlic to the roasting pan when done.
Reserve the sauté pan.

Scatter sprigs of rosemary in the roasting pan and drizzle all with olive oil.
Season lightly with kosher salt and freshly ground black pepper.
Place the roasting pan in the oven and roast for 15 minutes.

Bring the heat back to medium under the sauté pan.
Once the pan is hot, add red wine vinegar and use a spoon to scrape up brown bits from bottom of pan.
Pour the vinegar mixture over the chicken, and give all the pieces a good stir.
Return the pan to oven and continue to roast for another 15 minutes, or until chicken is cooked through.

Remove the sausage, chicken, potatoes and garlic from the pan and place on a platter.
Discard the rosemary sprigs.
Prop up the pan and allow the sauce to rest.
Using a large spoon, skim away the excess fat.
Spoon the sauce over the meat and garnish with freshly chopped parsley.

passioneats | 12.04.2012
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