

Chicken with Tarragon
MCMLXXXII The New York Times/Margrace Corp.

Time: approximately 35 minutes

Serves: 4

1 2- to 2-1/2 lb. chicken, split in half as for broiling*

Salt and pepper

2 tablespoons butter

2 tablespoons finely chopped shallots

2 teaspoons finely chopped fresh tarragon or 1 teaspoon dried tarragon

½ cup dry white wine

¼ cup water

1. If the backbone is still attached to one of the chicken halves, hack it away or have this done by the butcher at time of purchase. This will hasten the cooking. Reserve the backbone. Also, it is best to sever the joint that connects the thigh bones with the legs. Do not cut through, but leave the thighs legs otherwise attached.
2. Sprinkle the chicken with salt and pepper.
3. Heat the butter in a heavy skillet large enough to hold the whole chicken. Add the chicken, skin side down.
4. Cook about 10 minutes until golden brown on the skin side. Turn and cook about 5 minutes longer. Remove the chicken and set aside.
5. To the skillet add the shallots and cook briefly. Add the tarragon and wine. Stir to dissolve the brown particles that cling to the bottom of the skillet. Stir in the water.
6. Return the chicken to the skillet, skin side up, and cover. Cook about 15 minutes. Uncover and continue cooking basting often, about 5 minutes longer or until the chicken is thoroughly tender and nicely glazed.

*You can substitute bone-in split chicken breasts or a spatchcocked chicken that split in half.