

Dijon Chicken with Shallots and White Wine
Adapted by Sam Sifton via Rishia Zimmern via Martha Stewart
New York Times Cooking, "One Pot | Pan | Skillet"
February 16, 2020

Time: 1-1/2 hours

Servings: 4 to 6

8 bone-in chicken thighs
2 tablespoons all-purpose flour
1 tablespoon kosher salt
1 tablespoon ground black pepper
2 tablespoons unsalted butter
12 to 15 whole medium shallots, peeled*
2 cups white wine
2 tablespoons Dijon mustard
2 sprigs tarragon
2 cups cherry tomatoes, cut in half

1. Pat the chicken thighs very dry with paper towels. Sprinkle over them the flour, salt and pepper.
2. Melt the butter in a large, heavy-bottomed pot or skillet set over medium-high heat. When the butter foams, cook the chicken, in batches if necessary, until well browned and crisp on all sides. Set aside.
3. Add the whole shallots to the pot and sauté them in the butter and chicken fat until they begin to soften and caramelize, approximately 10 to 12 minutes. Add the wine to deglaze the pot, stir with a large spoon, then add the mustard and tarragon, then the chicken thighs. Cover the pot, turn the heat to low and simmer for 30 minutes.
4. Remove the lid, and allow the sauce to reduce and thicken, 15 to 20 minutes. Add the cherry tomatoes to the pot, stir lightly to combine and serve immediately.

Notes from Mr. Sifton

- Slide our pan under a hot broiler at the end of cooking, to crisp the skin of the thighs.
- A dozen shallots? But these shallots are huge! You're looking for 3 cups total, peeled. (You can cut the huge ones in half.)