

[Stretch's Chicken Savoy](#)

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Yield: serves 2-4

Ingredients

1 (3–4-lb.) chicken, cut into 8 pieces
4 cloves garlic
1/3 cup finely grated pecorino
4 tbsp. olive oil
1 tbsp. dried oregano
1 tsp. dried thyme
1 cup red wine vinegar
Kosher salt and freshly ground pepper

Instructions

1. Heat oven to 500°. Season chicken with salt and pepper to taste and set aside.
2. In a small food processor, finely chop together garlic along with pecorino, 3 tbsp. of the olive oil, oregano, and thyme. Set herb paste aside.
3. Heat remaining 1 tbsp. of oil in a 12" cast-iron skillet over medium-high heat. Add chicken, skin side down, and cook until golden brown, 6–8 minutes. Turn chicken pieces over with tongs. Using spoon, smear chicken skin with herb paste. Transfer skillet to oven and cook until well browned and cooked through, 20–25 minutes.
4. Remove skillet from oven; pour out fat. Add vinegar; spoon vinegar sauce over chicken. Transfer chicken to a platter and pour vinegar sauce over it.