

Wine-Braised Chicken and Vegetables  
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Active time: 45 minutes

Total time: 1 hour 40 minutes

Servings: 2

Ingredients:

3 thick-cut bacon slices, cut into 1-inch pieces  
4 (8 oz.) bone-in, skin-on chicken thigh  
1-1/2 tea. Kosher salt, divided (1 teaspoon and 1/2 teaspoon)  
1/2 tea. black pepper  
1/4 c. bourbon  
6 tbsp. unsalted butter, divided (3 tablespoons and 3 tablespoons)  
2 carrots, peeled and chopped (about 1 cup)  
1 sweet onion, chopped (about 1-2/3 cups)  
1/2 lb. baby red potatoes, halved (about 1-1/4 cups)  
2 tbsp. all-purpose flour  
2 cups dry white wine (such as Sauvignon Blanc or Pinot Grigio)  
5 thyme sprigs, plus fresh thyme leaves for garnish  
1-1/2 cups chicken stock

1. Heat bacon in a large, deep, enamel-coated cast-iron skillet over medium. Cook stirring occasionally, until crispy, about 8 minutes. Transfer bacon to a paper-towel lined plate. Discard drippings, or save for another use. Do not wipe skillet clean.
2. Reduce heat to medium-low. Pat chicken dry, and sprinkle with 1 teaspoon of the salt and pepper. Place chicken in skillet, skin side down. Cook, undisturbed, until skin is crispy and easily releases from pan, about 18 minutes, increasing heat to medium-high after first 10 minutes of cooking. Transfer to a plate.
3. Remove skillet from heat.. add bourbon, return to heat over medium. Cook, stirring to scrape up browned bits from bottom of pan, until bourbon is evaporated, about 1 minute. Add 3 tablespoons butter, carrots, onion, potatoes and flour; cook, stirring constantly, 2 minutes. Add wine, thyme sprigs and stock; bring to boil over high. Nestle chicken into sauce, skin side up, reduce heat to medium-low. Simmer uncovered, stirring occasionally until chicken is cooked through and a thermometer inserted into thickest portion of chicken registers 170°F, about 30 minutes.
4. Transfer chicken to a clean plate. Increase heat to medium-high; cook, stirring often, until vegetables are tender and sauce has thickened slightly or is desired consistency, 5 to 10 minutes. Remove from heat; stir in remaining 3 tablespoons butter and 1/2 teaspoon salt. Remove thyme sprigs. Return chicken to pan; let stand 10 minutes. Garnish with thyme leaves and crumbled bacon.