



Butter Seared Chicken Thighs with Orange, Brandy, and Sultana Cream Sauce

Camine Pappas / Serves 4 / February 2019

INGREDIENTS:

4 bone-in, skin on chicken thighs
4 T butter
2 T oil such as grapeseed or other high heat oil
 $\frac{1}{4}$ C vegetable or chicken stock
1 C fresh squeezed orange juice
Zest of one orange
 $\frac{1}{3}$ C golden raisins or sultanas
 $\frac{1}{2}$ C good brandy divided into two $\frac{1}{4}$ C servings
 $\frac{1}{4}$ C heavy cream
 $\frac{1}{4}$ t fresh rosemary chopped finely
1 T corn starch
Salt and pepper
Fresh Italian parsley for garnish

METHOD:

Pat chicken dry and set aside.

In a small saucepan heat the brandy, orange juice, and stock until boiling, lower heat to a gentle boil and cook until reduced by about $\frac{1}{3}$. Add the orange zest, the sultanas, about 1 t kosher salt (less if using iodized) and $\frac{1}{4}$ T black pepper. Add 2 T butter and return to a simmer for about 2 minutes. Remove and stir in heavy cream. Then mix the cornstarch with a little water until smooth and whisk into the sauce until slightly thickened. Cover with lid to keep warm and set aside.

In a large saucepan heat the oil until shimmering. Then add 2 T butter. When melted add the chicken, skin side down and brown well on both sides. Deglaze with a bit of orange juice. Cover and let simmer until the chicken is done, about 5 more minutes. Use a thermometer to check doneness if needed.

Serve covered with the brandy sauce and garnished with parsley.

I served with roasted rosemary carrots, and a cauliflower potato mash mixed with lemon zest, butter, and cream, along with a walnut parsley pistou.



©Recipe and Photo Copyright Camine Pappas, 2019. All rights reserved.