

Wine Pairing: Chicken Provençale

This recipe was provided by Barbara Kafka, a longtime friend of the Haas family. She was the former food editor for Vogue, a frequent contributor to the New York Times and is the author of numerous award-winning cookbooks. The recipe below is from her 1984 Food for Friends cookbook and makes a wonderful pairing with the 2003 Côte de Tablas. Learn more at www.bkafka.com



Ingredients

1 tbsp. unsalted butter
1 tbsp. vegetable oil
1 chicken, cut into serving pieces (approx. 2 1/2 pounds)
1 tbsp. flour
1/3 to 1/2 cup dry red wine
1/2 to 1 cup chicken stock
2 cloves garlic, unpeeled
1 sprig fresh thyme or oregano
2 medium tomatoes, peeled, seeded and cubed
1 tsp. tomato paste
1 bay leaf
1 strip lemon zest
1 strip orange zest
kosher salt
freshly ground black pepper
1 tsp fresh lemon juice
1/3 cup Niçoise olives
large handful of freshly chopped parsley

- In a large saute pan, heat the butter and oil until hot. Add the chicken pieces, skin side down. Cook until golden brown on the bottom.
- Turn the pieces over and cook until golden brown on the other side. Remove the chicken from the pan and set aside.
- Discard all but 1 tablespoon of the fat. Stir in the flour and cook over moderate heat for 1 to 2 minutes.
- Add 1/3 cup wine and 1/2 cup stock to the pan and deglaze, scraping the bottom with a wooden spoon.
- Add the garlic, thyme or oregano, cubed tomatoes, tomato paste, bay leaf, and zests. Stir until roughly blended.
- Return the chicken to the pan and partially cover it. Cook for 15 to 20 minutes, or until chicken juices run clear when chicken is pricked with a knife. If the sauce seems too thick, add the remaining wine and stock.
- Taste the sauce and add salt and pepper to taste.
- Add the lemon juice and olives, and cook for 5 more minutes with pan partially covered.
- Remove the bay leaf and sprinkle with parsley. Serve hot, with new potatoes.