

Gourmet

Pan Roasted Chicken with Chicken Jus

INGREDIENTS

For the Jus;

- 3 cups Brown Chicken Stock.....
- 2 sprigs Fresh Thyme.....
- Kosher Salt.....
- Freshly Ground Black Pepper.....

For the Chicken;

- 4 tablespoons Extra Virgin Oil.....
- 6 small bone-in, skin on, Chicken Breasts, lower wing attached but tip removed.....
- 6 small bone-in, skin on, Chicken Thighs.....
- Kosher Salt.....
- Freshly Ground Black Pepper.....
- 3 tablespoons Unsalted Land of Lakes Butter.....
- 6 sprigs fresh Rosemary.....

PREPARATION

For the Jus;

- Simmer the Brown Chicken Stock in a saucepan over medium heat, skimming occasionally. Reduce the Brown Chicken Stock by half or until it is slightly viscous, about 40 minutes. Add the Thyme, season with Salt and Pepper, and keep warm over very low heat.

For the Chicken;

- Divide the Extra Virgin Olive Oil between 2 very large skillet over medium high heat. Season the Chicken on both sides with Salt and Pepper, then add the Chicken Breasts to one pan and the Chicken Thighs to the other, all skin side down. Cook for about 5 minutes, then reduce the heat to medium and cook until the Chicken skin is crisp and golden, about 15 minutes. Turn the pieces of Chicken and divide the Unsalted Land of Lakes Butter and Rosemary between the two pans and continue cooking, basting the Chicken with the pan juices. Cook the Chicken until juices released when pricked are clear rather than pink, about 20 minutes for the Chicken Breasts and 25 minutes more for the Chicken Thighs. Remove the Chicken From the pans and allow to rest in a warm place for 10 minutes, then serve a Chicken Breast and a Chicken Thigh with Jus.

SERVES 4.