



Italy Hill Pan-Seared Chicken Thighs

Recipe courtesy of Jonathan Hunt (head of winemaking at Hunt Country Vineyards) and his wife, Caroline Boutard Hunt, co-owners of Italy Hill Produce, a certified organic produce business. In addition to a large array of heirloom vegetables, they raise free range chickens. Their chickens & garlic are used in this recipe.

Serves 4, cooking time approx. 35 min.

Ingredients

- 4 chicken thighs
- 1 T. olive oil
- 4 cloves of garlic
- 1 C. Hunt Country *Seyval Blanc* or *Pearl*
- ½ tsp. thyme
- 1 tsp. cold butter
- 2 T. heavy cream

Procedure

1. Salt chicken thighs and heat olive oil in a pan.
2. Place thighs skin side down in pan over medium high heat and cook until skin is well browned.
3. Turn thighs over and cook briefly until browned.
4. Flip back to skin side, add crushed cloves of garlic. Cover & cook about 20 min. until cooked through.
5. Remove thighs and place on a plate & keep warm.
6. Pour off most of the fat, leaving browned bits.
7. Heat pan on high for 20 seconds and add wine to pan, scraping the pan vigorously. Cook until all the bits are incorporated in the wine.
8. Turn to low & add cream, thyme and salt & pepper to taste.
9. When slightly thickened stir in cold butter.
10. Add chicken to pan. Serve with noodles or pilaf rice & serve with remaining wine.