



# Total Locals Club

Recipes for pairing with Total Locals  
Club January 2013 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)  
707. 857.4900

## Braised Chicken with Sweet Onions and Parmigiano

Pair with 2010 Peterson IL Granaio

Adapted from Mario Batali's *Molto Batali: Simple Family Meals from My Home to Yours*

Serves 8-10

### Ingredients:

- 16 skin-on bone-in chicken thighs
- salt and freshly ground pepper
- 8 ounces pancetta, cut into 1/4 inch cubes
- 4 leeks, white and green parts only, sliced into thin rings, rinsed and drained
- 10 medium red onions, halved and sliced into half-rounds
- 8 cups chicken stock
- 1/4 cup all-purpose flour
- 1 cup Sangiovese Super Tuscan
- 1 cup whole milk
- 8 slices of country bread
- 1/4 cup of EVOO
- 1 cup freshly grated Parmigiano-Reggiano

Preheat the broiler. Season the chicken thighs with salt and pepper. Place them, skin side down, on an oiled broiler pan so that they are not touching one another. Place pan under broiler and cook until golden, 10 minutes. Then flip and cook other side until dark golden brown on skin side, 8 minutes. Remove, and cool, skin side up, on the broiler pan.

In a large, heavy-bottomed pot, heat pancetta over medium-low heat until fat is rendered and the pancetta is crisp. Using

a slotted spoon, transfer the pancetta to a plate lined with paper towel.

Put leeks and onions in the pancetta fat and cook over medium-low heat until wilted and soft. Then raise heat to medium-high and cook, stirring occasionally, until a rich brown color, about 20 minutes. While vegetables are cooking, bring chicken stock to a high simmer in a saucepan.

Add flour to onion mixture and stir until smooth. Cook for 15 minutes over medium heat, stirring frequently. Add wine, milk, and stock, and bring to a boil, stirring constantly. Lower the heat and cook at a brisk simmer for 15 minutes.

Place the chicken thighs into the onion mixture, along with the juices that have collected, and bring to a boil. Lower the heat and simmer until chicken is just cooked through and the juices run clear, 12 minutes.

Preheat broiler. Place bread slices on a cookie sheet and toast them under broiler until slightly golden. Drizzle with olive oil and place 1 toast in each warmed soup bowl. Place 2 thighs atop each piece of toast, and ladle 1/4 cup of the onion mixture over each thigh. Sprinkle with the pancetta and Parmigiano, and serve along with 2010 Peterson IL Granaio.

