



Chicken Scarpariello

Ingredients

One 3 1/2-pound chicken, cut into 12 pieces

1 tablespoon kosher salt

2 teaspoons chopped fresh rosemary

2 teaspoons chopped fresh oregano

2 teaspoons chopped fresh sage

Freshly ground black pepper

3 lemons

1 cup vegetable oil

2 tablespoons unsalted butter

4 tablespoons coarsely chopped garlic

1 tablespoon finely chopped shallots

1/4 cup dry white wine

Salt to taste

Lemon wedges, for garnish

Directions

Place the chicken pieces in a large bowl. Add the salt, 1 teaspoon of the rosemary, 1 teaspoon of the oregano, 1 teaspoon of the sage, and 1/2 teaspoon of black pepper. Squeeze the juice of 2 of the lemons over the chicken, toss it well, cover the bowl with plastic wrap, and refrigerate the chicken for at least 24 hours.

Preheat the oven to 400 degrees.

Remove the chicken from the marinade and pat it dry with paper towels. Discard the marinade.

In a large sauté pan, heat the vegetable oil over medium heat. When the oil is hot and starting to smoke, add the chicken pieces. Cook the chicken, without moving it, for 5 minutes or until it is golden brown. Turn it over and cook the other side, without moving it, for 5 minutes or until it is deep golden brown. Continue to cook for about 10 minutes more, or until it is all evenly browned.

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Source: "Carmine's Family-Style Cookbook" (Ronis)



Chicken Scarpariello, cont.

Directions, cont.

Using tongs, transfer the chicken to a shallow roasting pan. Bake the chicken for 12 to 15 minutes or until it is cooked through.

Meanwhile, discard any oil in the sauté pan and wipe it clean with paper towels.

Heat 1 tablespoon of the butter in the sauté pan over medium heat. When it is melted, add the garlic, shallots, and remaining rosemary, oregano, and sage. Cook the mixture, stirring, for about 2 minutes or until the garlic and shallots start to brown.

Increase the heat and add the wine, stirring the bottom of the pan with a wooden spoon to deglaze it. Cook the sauce for about 2 minutes or until most of the wine has evaporated.

Stir in the remaining 1 tablespoon of butter. Season the sauce to taste with salt and pepper. Squeeze the juice of the remaining lemon into the sauce. It will not thicken.

Transfer the chicken to the sauté pan and mix the sauce and chicken well.

Place the chicken on a large platter, pour the sauce over it, and serve it garnished with lemon wedges.



Makes 2 to 3 servings

Source: "Carmine's Family-Style Cookbook" (Ronis)