

POULET SAUTE AUX CEPES

Prepared by Beth McElwain, July, 2016

Source: Auguste Escoffier, Le Guide Culinaire

Saute the chicken in oil. When it is cooked, drain away the oil, dish it; heat 3 chopped shallots in the saucepan; swill with one-quarter pint of wine; reduce and complete with 1.5 oz of butter.

Pour this sauce over the chicken, and surround the latter with 8 oz of ceps, sauted a la Bordelaise.

Sprinkle with pinches of chopped parsley over the chicken.

Cooks' Notes:

We chose all dark meat chicken as it is more forgiving with extended cooking time. We brined the chicken for ~2 hrs in a brown sugar and salt brine. Patted dry prior to pan frying. Pan fried in olive oil so the skin was browned. Finished in a 400 degree oven until chicken reach 190 degrees. This took ~25 minutes.

We skipped the Bordelaise sauce for the mushrooms and just sautéed in olive oil with a little salt. We used a mushroom mix, including morels, from Trammel Farms (www.trammelltrees.com 779-875-4927). We served the white wine sauce on the side.

