

Chicken in Vinegar - Poulet au Vinaigre

This recipe is a great way to use up excess vinegar, while providing a typical French bistro-style dish. Use quality vinegar. Make it the day before if you wish. Serve with roast or mashed potatoes and with a green salad or one or two vegetables.

For four people:

- 2 kg chicken, cut into eight pieces
- 1 tbsp olive oil
- 1 tbsp butter
- 200 g smoky bacon, cubed
- one leek, sliced (or one onion)
- 6 to 8 cloves garlic, minced
- salt and pepper
- 1 tsp honey
- 2/3 cup cider (or other quality) vinegar
- 1 cup dry white wine
- 4 medium tomatoes, chopped (or 450 g tin chopped tomatoes)
- (optional) bay leaves, thyme, tarragon
- (optional) cream, Dijon mustard
- parsley for garnish



Method:

Add the oil and butter to a large casserole dish and brown the chicken pieces in batches. Remove and set aside.

In the same dish brown the bacon, but don't overcook. Add the leeks and sauté until slightly softened. Add the garlic, salt and pepper and honey and stir well. Deglaze with the cider. Add the wine and tomatoes and any herbs.

Return the chicken to the casserole and simmer covered for 30 minutes or so until the chicken softens. There should be quite a lot of sauce. If desired, this can be reduced by removing the chicken and boiling to reach the required thickness.

Adjust for flavours: add some extra honey if needed and cream or mustard if preferred.

Serve: Serves 4 as a main course. Serve warm or chilled with some syrup and cream.

Equipment: Flameproof and/or ovenproof saucepan or casserole with a lid.

Difficulty and Time: Not difficult (2/5). 20 minutes to prepare. 40-50 minutes to cook.

Notes and variations:

- Experiment with more vinegar if you wish. If the vinegar taste is too strong, add more honey or a teaspoon or two of jam/conserves.
- You could consider sautéing some apple segments in butter and adding them to the dish at the end.