



## BALSAMIC CHICKEN

Makes 4 servings.

This family style, one pot all year around dish is quick, flavorful and nutritious.

### INGREDIENTS

#### THE SAUCE

- 4 organic whole chicken legs, thighs and drumsticks (See Note)
- Kosher salt
- Freshly ground black pepper
- 5 tablespoons extra- virgin olive oil
- 5 tablespoons balsamic vinegar
- 1¼pounds small Golden Yukon potatoes, about 12
- ½ pound shiitake mushrooms
- 8 shallots
- 4 garlic cloves, peeled
- 6 rosemary sprigs

### PREPARATION

1. Preheat the oven to 450F.
2. Pat chicken dry and season lightly with salt and pepper on both sides.
3. In a 13x9 ovenproof dish combine 2 tablespoons oil with 2 tablespoon vinegar. Place the chicken in the dish. Coat well and arrange the pieces skin side down.

4. In a large bowl combine the remaining 3 tablespoons oil with 3 tablespoons balsamic vinegar, 1 teaspoon salt and pepper.
5. Scrub the potatoes. Discard mushroom stems, wipe the caps with a damp paper towel and cut in half. Peel the shallots and garlic. Toss all these vegetables in the bowl with the rosemary and scatter over the chicken.
6. Cover with heavy foil and bake for 45 minutes, uncover, turn the chicken over and bake for another 20 minutes.
7. The chicken will be light brown and the potatoes should be soft.
8. Remove the sprigs and serve with the accumulated juices.

## **NOTE**

These are 4 whole bone in chicken legs, drumsticks and thighs attached, about 3½ pounds total.