

Chicken Provençal-Style

- 1 chicken, 3½ pounds, cut into 10 serving pieces
- ½ cup flour
- Salt and freshly ground pepper to taste
- 2 tablespoons olive oil
- 4 sprigs fresh thyme or 1 teaspoon dried
- 2 teaspoons chopped fresh rosemary or 1 teaspoon dried
- 2 teaspoons chopped fresh oregano or ½ teaspoon dried
- 12 cloves garlic, unpeeled
- 1 bay leaf
- ½ cup dry white wine
- ½ cup chicken broth
- 2 tablespoons butter
- ¼ cup fresh chopped chervil or ¼ cup chopped parsley.

1. Dredge the chicken pieces in flour seasoned with salt and pepper.
2. Heat 1 tablespoon of the olive oil in a nonstick skillet over medium-

high heat and add the chicken pieces skin side down. Cook 4 to 5 minutes until golden brown. Turn the chicken and cook until golden brown on the other side, about 3 minutes.

3. Pour off the fat and add the remaining 1 tablespoon oil, thyme, rosemary, oregano, garlic cloves and bay leaf. Cook, shaking the skillet and stirring the chicken pieces so that the herbs are evenly distributed. Cook about 3 minutes. Add the wine and bring to a simmer, scraping the bottom of the skillet and stirring briefly. Cook until reduced by half.

4. Add the chicken broth and simmer. Cover and cook about 10 minutes. The sauce should be reduced by half. Remove the bay leaf. Swirl in the butter. Sprinkle the chervil over all and serve with the garlic cloves.

Yield: 4 servings.