

RECIPE



BRAISED CHICKEN THIGH

Ingredients:

5 Lbs	Chicken thighs
1 Quart - Liquid Measure	onion, small dice
2 Cup	carrots, small dice
2 Tablespoon	garlic, minced
2 Tablespoon	shallots, bunoised
2 Gallon	brown chicken stock
1 Quart - Liquid Measure	mushroom stems
2 Quart - Liquid Measure	red win
3 Tablespoon	black peppercorn
3 sprig	tarragon
4 sprig	thyme
5 Each	parsley stems
3 Each	bay leaves
1 to taste	salt
1 to taste	black pepper
1 to taste	butter

Method:

1. In a large rondeaux, begin to sear chicken in grapeseed oil, skin side down until golden brown, flip and repeat the process. 2. When both sides are brown, place chicken on a sheet tray with rack and reserve. 3. Occasionally replace oil as needed. 4. Place cooked chicken into 6 in. hotel pan. 5. When chicken is finished, add butter and onions to pan and begin to caramelize onions. 6. Add carrots and continue to caramelize. 7. Add leeks, shallots, mushroom and garlic and cook till translucent. 8. Deglaze with red wine and reduce to sec. 9. Add Brown chicken stock and reduce by 1/2. 10. Pour braising liquid over chicken thighs, add Sachet and cover with parchment and a double layer of foil. 11. Cook in the combi oven @ 275 F with 20% humidity for 1 hour or until tender. 12. Remove from oven and allow to cool in braising liquid.

Yield: 1 1 EA Servings

Allergens:

<input type="checkbox"/> Eggs	<input type="checkbox"/> Fish	<input checked="" type="checkbox"/> Milk	<input type="checkbox"/> Peanuts
<input type="checkbox"/> Shellfish	<input type="checkbox"/> Soy	<input type="checkbox"/> Tree nuts	<input type="checkbox"/> Wheat
<input type="checkbox"/> Sesame seeds	<input type="checkbox"/> Sulfites		

Intolerances:

<input type="checkbox"/> Gluten	<input checked="" type="checkbox"/> Lactose	<input checked="" type="checkbox"/> Yeast
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