

## RICE GRITS WITH BRAISED CHICKEN AND CRUSHED HERBS

MAKES ABOUT 4 SERVINGS

Recipe courtesy of Chef Stephen Stryjewski,  
Cochon Restaurant New Orleans

- 4 chicken leg quarters
  - 2 teaspoons salt
  - 1 teaspoon ground black pepper
  - 1 cup plus 1 tablespoon Wondra flour, divided
  - $\frac{1}{4}$  cup lard
  - $\frac{1}{4}$  pound thick-sliced bacon, diced
  - $\frac{1}{2}$  cup diced onion
  - 2 cloves garlic, chopped
  - $\frac{1}{2}$  cup mushrooms, sliced
  - $2\frac{1}{2}$  cups chicken broth
  - $\frac{1}{2}$  cup red wine
  - 1 bay leaf
  - 5 sprigs fresh thyme
- Crushed Herbs, recipe follows  
Rice Grits, recipe follows

1. Season chicken with salt and pepper; dust with 1 cup Wondra flour. In a large skillet over medium-high heat, add lard. Add chicken, and cook until golden brown on both sides. Remove chicken, and set aside.

2. Using the same pan, add bacon and render halfway over medium heat; add onion and garlic, and cook until golden. Add mushrooms, and cook, stirring occasionally, until browned, about 5 minutes.

3. Stir in remaining 1 tablespoon Wondra flour; add chicken broth, red wine, bay leaf, and thyme.

4. Add reserved chicken, and cook, covered, until the meat falls off the bone, 30 to 40 minutes. Remove chicken, stir in Crushed Herbs, and adjust seasoning to taste. Serve chicken and pan sauce with Rice Grits.

### CRUSHED HERBS

MAKES ABOUT  $\frac{1}{4}$  CUP

- 2 tablespoons packed fresh basil
- 2 tablespoons packed fresh parsley
- 2 tablespoons chopped fresh chives
- $\frac{1}{8}$  teaspoon salt
- $\frac{1}{4}$  cup extra-virgin olive oil

1. In the work bowl of a food processor, combine basil, parsley, chives, and salt. Pulse until chopped; add olive oil with motor running, and process until pureed.

### RICE GRITS

MAKES ABOUT 4 CUPS

- 5 tablespoons unsalted butter, divided
- $\frac{1}{2}$  cup diced onion
- 2 cloves garlic, minced
- 1 cup rice grits or cracked rice
- $2\frac{1}{2}$  cups chicken broth
- 1 teaspoon salt
- $\frac{1}{2}$  teaspoon ground black pepper

1. In a large skillet over medium heat, melt 2 tablespoons butter. Add onion and garlic, and cook until softened. Add chicken broth and bring to a boil. Add rice grits or cracked rice; reduce heat and simmer, stirring occasionally, until tender, about 10 minutes. Finish with salt, pepper, and remaining butter.

