

James Beard's Farmer's Chicken from The New York Times

3-1/2 to 4 pounds bone-in, skin-on chicken thighs (or a combination of thighs and drumsticks)

Kosher salt and black pepper, to taste

1 tablespoon olive oil

1 yellow or white onion, minced

1 red bell pepper, stemmed, seeded and minced

1 tablespoon dried oregano

1 tablespoon sweet paprika

1 cup dry white wine

2 cups chicken stock

1 cup mild green olives, such as manzanilla or Castelvetrano, pitted

1/2 cup dried currants or raisins

For Serving:

1 tablespoon freshly grated lemon zest plus 1 tablespoon juice

1/3 cup minced fresh parsley

1/2 cup toasted sliced almonds (optional)

Cooked rice or orzo, or garlic-rubbed toast

Pat chicken pieces dry and sprinkle with salt and pepper.

In a wide skillet with a lid, heat oil over medium. Working in batches if necessary to avoid crowding the pan, brown chicken, rotating as needed, until skin is golden and releases easily from pan, at least 5 minutes per side. Adjust heat to avoid scorching. As pieces are browned, transfer them to a plate.

Once all the chicken is browned, add onion and bell pepper to skillet. Sprinkle with salt and cook, stirring, until softened and beginning to brown around edges, about 5 minutes. Stir in oregano and paprika.

Add wine and simmer, stirring up browned bits from bottom of the pan, until the pan is almost dry, about 5 minutes.

Stir in stock, olives, and currants; bring to a simmer. Carefully return chicken to pan. Cover and let simmer over low heat 20 minutes.

Remove lid, stir; let simmer uncovered until chicken is tender and liquid is reduced to a sauce, about 15 minutes more. Taste sauce, adding more salt and pepper if needed. (Recipe can be made up to this point and refrigerated for up to 3 days.)

When ready to serve, heat through and stir in lemon zest and juice. Divide among shallow bowls and sprinkle with parsley and almonds, if using. Serve with rice, orzo or toast. Serves 4 to 6.

Moskin, Julia. "A Deeper, Darker Look at James Beard, Food Oracle and Gay Man." *The New York Times*, 15 December 2020.



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Notes :

- 4 pounds is equivalent to 8 or 9 bone-in, skin-on fresh chicken thighs (do not use frozen). Bone-in thighs will yield a very moist, juicy chicken.
- I didn't change any of the measurements or omit any ingredients listed in the printed recipe. However, here are some specific ingredients I chose or used in lieu of what was printed in The NY Times:
 - Instead of olive oil I used extra virgin olive oil.
 - I used one yellow onion, not a white onion.
 - I used common paprika, not smoked or hot paprika.
 - I used a cheap Pinot Grigio for the dry white wine.
 - I used pitted Castelvetrano olives, drained of liquid.
 - I used regular Sun-Maid® raisins, not currants.
 - I garnished with minced Italian flat-leaf parsley.
 - I served the chicken with orzo, which the sauce stuck well to.
 - I recommend you add the sliced almonds. It gives this dish an added crunchy element that doesn't alter the flavor of the chicken or sauce.
- If you use all bone-in, skin-on thighs (no drumsticks) like I did, the chicken will yield a lot of chicken schmaltz while browning. If you have a splatter guard or screen I would recommend you use it. I don't have one, so I eventually had to brown the chicken on low heat to reduce oil splatter and to prevent the chicken skin from sticking to the bottom of the skillet (if this happens, use a spatula to coax the chicken to release). Therefore, I had to brown the chicken longer than the 5 minutes per side as stated in the recipe. I ended up cooking the chicken on low heat for about 12 to 17 minutes per side to get a nice browning on the skin and underside.
- I did not drain the schmaltz after browning all the chicken.
- It takes longer than 5 minutes for the wine to evaporate, more like 10 minutes on medium heat.
- It takes longer than 15 minutes for the liquid to reduce to a sauce after uncovering, more like 30 minutes or so on medium heat.

