



2021 PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM WITH CHEF AARON MAY

CHICKEN THIGH FRICASSEE

2 tablespoons olive oil	4 cloves garlic, thinly sliced
1 tablespoon unsalted butter	2 cups fresh chopped tomato
8 bone in, skin on chicken thighs	2 quarts chicken broth
Salt	1 tablespoon fresh thyme
Freshly ground black pepper	2 cups roasted red peppers, julienned
1 onion, diced	1 roasted pasilla pepper
4 stalks celery, diced	½ cup vermouth

1. In a large Dutch oven, heat the olive oil and butter over high heat. Add the chicken pieces, a few at a time, and brown on all sides. As they brown, season with salt and pepper and transfer to a platter.
2. Add the onions to the pot and cook over moderate heat to soften. Add the celery and garlic and cook until they turn a rich brown, about 5 minutes. Add the tomatoes and cook, stirring, for 3 more minutes.
3. Deglaze pot with vermouth. Add the chicken broth and fresh thyme.
4. Return the chicken to the pot and bring to a simmer. Lower the heat, cover, and simmer for 45 minutes.
5. Add the roasted red peppers and pasilla pepper. Cover and cook for an additional 30 minutes, or until the chicken is fork tender and the thigh bones are loose.

Makes 4 servings