

Chicken in Vinegar

Serves 4

1 chicken (about 3 1/2 pounds) cut into 8 pieces (2 legs, 2 thighs, 2 chicken breasts)

1 teaspoon salt

1 teaspoon freshly ground black pepper

2 tablespoons unsalted butter

3 garlic cloves, crushed and finely chopped

½ cup red wine vinegar

1/3 cup water

1 ½ cup peeled, seeded, and chopped tomatoes

1 tablespoon chopped fresh parsley

2 teaspoons chopped fresh tarragon or basil

Sprinkle the chicken pieces with half the salt and pepper.

Melt the butter in a large heavy skillet. When the butter is hot, add the chicken leg pieces skin side down and brown for about 3 minutes over medium heat. Turn the pieces and brown for another 3 minutes on the other side. Add the breasts skin side down, cover tightly and cook over medium-low heat for about 20 minutes. Remove the chicken to a serving platter and keep warm at the back of the stove or in a 160° oven.

Add the garlic to the skillet and sauté for 1 minute, without browning it. Add the wine vinegar and water and bring to a boil, stirring to melt all the solidified juices. Boil for 1 minute. Add the tomatoes and the remaining salt and pepper (the sauce should be peppery). Simmer for 4 to 5 minutes to thicken the sauce. (if the sauce separates, emulsify it by whisking in 2 tablespoons warm water.)

Pour the sauce over the chicken, sprinkle with the herbs, and serve.