

# Triple-Mustard Chicken Dijon

6 Servings

**T***his is a wonderful party dish, but it needs something green on top to dress it up. Minced fresh chervil, chives, or parsley are all good choices. Look for the smallest chicken parts you can find, so there will be more pieces. Serve over white or wild rice.*

*2 pounds skinless chicken breasts on the bone*

*2 pounds skinless chicken thighs*

*2 tablespoons butter*

*1 medium onion, finely chopped*

*¼ cup Dijon mustard, preferably imported*

*3 tablespoons honey mustard*

*2 tablespoons Pommery (coarse grainy) mustard*

*¾ cup dry white wine, preferably Chardonnay*

*1½ cups Rich Chicken Stock (page 232) or reduced-sodium  
canned broth*

*⅓ cup sour cream*

1. Separate the chicken breasts if they are attached and cut each cross-wise in half. Trim off any loose fat from all the chicken.

2. In a large flameproof casserole, melt the butter over moderate heat. Add the onion and cook, stirring occasionally, until soft and translucent, about 3 minutes. Add the chicken and cook, turning, until it is no longer pink on the outside, 5 to 7 minutes.

3. In a small bowl, whisk together the 3 mustards. Gradually whisk in the wine. Pour over the chicken and bring to a boil. Add the stock. Partially cover the pan, reduce the heat to moderately low, and simmer 25 to 30 minutes, until the chicken is tender and juicy with no trace of pink near the bone.

4. Remove from the heat, stir in the sour cream, and serve.

➤ Because of the sour cream, which can curdle, it surprised me that this stew not only reheats, but freezes well for up to 3 months. If the sauce does look separated after reheating, remove the pieces of chicken and simply whisk the sauce briefly; it will come together beautifully.