



## Braised Chicken Legs with Caperberries and Fennel

Servings: 4

Active cooking time: 1 hour

Beverage pairings: Pasanu Ceps Nous Priorat

### **Ingredients**

1 large	Fennel bulb, cut into long thin strips
2 each	Chicken legs, leg and thigh separated
To Taste	Kosher Salt
As needed	Vegetable or Canola oil
½ cup	Onion, chopped
1 teaspoon	Garlic, chopped
¼ cup	White wine, dry
½ cup	Caperberries, cut in half lengthwise
1/8 teaspoon	Red Pepper Flakes
1 each	Bay Leaf, fresh
1 each	Lemon, peeled with a vegetable peeler (zest only)
8 sprigs	Thyme, fresh
1 cup	Chicken Stock
3 sprigs	Flat leaf parsley leaves

### **Method of Preparation**

1. Preheat the oven to 375 °F. Season the chicken with salt and pepper. In a Dutch oven or heavy bottom pan heat over medium flames enough of the oil to cover the bottom of the pan.
2. Place the chicken skin side down and sear for about 4 minutes. Turn the meat over and cook for an additional 1-2 minutes. Remove from pan and reserve.
3. Reduce the heat and add the onion to the pan. Cook for two minutes and then add the garlic. Cook until the onion is translucent. Add the fennel and increase the heat. Cook until the fennel and onions become slightly tender.
4. Pour in the wine and cook for an additional 2 minutes. Add the caperberries, red pepper, bay leaf, lemon zest, thyme and chicken stock. Bring this to a simmer and cook until the fennel and onion are tender. Adjust the seasoning with salt, pepper and lemon juice if necessary.
5. In a single layer, return the chicken to the pan skin side up. Return the liquid to a simmer and then transfer the pot to the oven for 25 minutes or until the chicken is cooked through.
6. Turn on the broiler for two minutes to brown and crisp the skin.
7. Remove from the oven, add parsley and serve.