

# RED BICYCLETTE

## Stewed Chicken with Crème

### **For the chicken:**

4T Shortening  
2 Cloves garlic, roughly diced  
4 lb. Chicken, cut into parts  
1 c Chardonnay  
1t Salt

### **For the sauce:**

2 T Butter  
2 T Flour  
1 c Chicken stock (liquid from skillet)  
1 c Heavy cream  
2 Egg yolks  
2t Lemon juice  
1/2 c Parsley, chopped  
1/2 t Salt

### **Directions**

#### **For the chicken:**

In a large nonstick skillet, heat shortening over medium heat, then add garlic and cook until the garlic is slightly brown. Remove garlic from the shortening. Discard garlic and raise heat to medium-high. Add the chicken parts, skin side down to the skillet. Sprinkle with a teaspoon of salt. Brown the chicken parts for 10 minutes, then turn each part over and brown the other side for 5 minutes. Drain excess fat from skillet. Add Chardonnay to the skillet, cover, and simmer over medium heat for 10 minutes. Turn chicken parts over, and then simmer for 10 more minutes. Turn off heat. Remove chicken from skillet, place on platter, and cover with foil to keep warm. Remove one cup of liquid from the skillet. Set liquid aside for sauce below.

#### **For the sauce:**

Melt butter in saucepan over medium heat, then add flour and cook for 5 minutes. Add chicken stock and heavy cream, bring to a simmer, and stir constantly for 20 minutes. Turn off heat. In a small bowl, beat egg yolks and lemon together. Add to mixture in saucepan. Over medium heat, bring sauce to a simmer, then remove from heat. Add parsley, then stir until mixed. Arrange chicken on a serving plate--it's lovely over a bed of rice--and pour desired amount of sauce over chicken. Serve with vegetables of your choice.

Serves 4

***Delicious, when paired with Red Bicyclette® Chardonnay***