

Absolutely the Best Chicken Stew

6 servings

As much trouble as this recipe is, it is absolutely worth it. It uses most every trick in the book to add savory depth to the flavor. Make sure to scrape down the sides of the pot at every opportunity to add flavor to the stew. Using gluten-free flour makes the stew gluten-free. An alternative to serving over pasta is to add 1 pound quartered small red potatoes when the carrots are added.

Ingredients:

<i>2 pounds boneless skinless chicken thighs (trimmed and halved crosswise)</i>	<i>1 tablespoon soy sauce</i>
<i>3 slices bacon, chopped into ½" pieces</i>	<i>1 tablespoon Chicken Better than Bouillon or 3 bouillon cubes</i>
<i>1 pound chicken wings, halves at joint</i>	<i>4 tablespoons unsalted butter, cut into 4 pieces</i>
<i>1 onion finely chopped</i>	<i>½ cup all-purpose flour (or gluten-free flour + ½ teaspoon xanthan gum)</i>
<i>1 celery rib, minced</i>	<i>4 carrots, peeled and cut into ½" pieces</i>
<i>2 cloves garlic pressed</i>	<i>2 tablespoons chopped fresh parsley (optional)</i>
<i>2 teaspoons anchovy paste</i>	<i>1 pound rotini pasta (for serving under the stew)</i>
<i>1 teaspoon minced fresh thyme (or 2 teaspoons dry thyme)</i>	
<i>5 cups chicken broth</i>	
<i>1 cup dry white wine (plus extra for seasoning & drinking with dinner)</i>	

1. Adjust oven rack to lower-middle position and heat oven to 325°
2. Arrange chicken thighs on a baking sheet and lightly season both sides with salt and pepper, covering with plastic wrap and setting aside
3. Cook bacon in a large Dutch oven over medium heat, stirring occasionally, until fat renders and bacon browns (8-12 minutes)
4. Using a slotted spoon transfer the bacon to a medium bowl.
5. Add chicken wings to the pot, increasing the heat to medium-high, and cook until well browned on both sides (12-15 minutes), then transfer wings to the bowl with the bacon
6. Add onion, celery, garlic, anchovy paste, and thyme to the fat in the pot, and cook, stirring occasionally until a dark fond forms on the pan bottom (4-8 minutes)

- 7.** Increase heat to high and add 1 cup broth, wine, soy sauce, and Better than Bouillon, scrapping up any brown bits on the bottom or sides and bring to a boil
- 8.** Cook, stirring, until liquid evaporates and vegetables begin to sizzle again (12-18 minutes)
- 9.** Add butter, and stir to melt
- 10.** Sprinkle flour over vegetables and stir to combine
- 11.** Gradually whisk in remaining 4 cups of broth until smooth
- 12.** Stir in wings, bacon and carrots and bring to simmer
- 13.** Transfer to oven and cook, uncovered, for 30 minutes, stirring once halfway through cooking
- 14.** Remove pot from oven
- 15.** Using a wooden spoon, draw gravy up sides of the pot and scrape browned fond into stew
- 16.** Place over high heat on stove, add thighs, and bring to simmer.
- 17.** Return pot to oven, uncovered, and continue to cook, stirring occasionally, until chicken offers no resistance when poked with a fork and vegetables are tender (about 45 minutes)

(Note: stew can be refrigerated for up to 2 days at this point and reheated to simmer)

- 18.** Remove pot from oven
- 19.** Remove wings from stew and allow to cool before stripping off the meat and returning it to the stew
- 20.** Season stew with up to 2 tablespoons of wine and salt and pepper to taste
- 21.** Serve stew in bowls over rotini pasta and garnish with the parsley