



Garlic Pickle Brined Chicken

Don't throw out your Garlic Pickle juice when the garlics' gone! Chicken brined in garlic pickle juice adds flavour and keeps it moist in the oven. A few simple steps makes for an outstanding chicken dish.

Ingredients

6 pieces chicken on the bone (breasts & legs)
1 cup brine from Garlic Pickle jar (any flavour will do)
¼ cup + 2 tbsp olive oil
3 medium onions, sliced thick
2 carrots, sliced thick
2 celery ribs, sliced thick
½ cup semi-dry white wine
2 bay leaves
1 tbsp whole black peppercorns
4 cups low-sodium chicken stock or broth
2 pounds swiss chard leaves, coarsely chopped
salt and pepper to taste



Directions

In a large resealable plastic bag, combine the chicken pieces and garlic pickling juice with a generous pinch of black pepper. Seal bag, pressing out any air. Refrigerate 5 hr minimum or overnight.

Preheat oven to 325°F. Remove chicken pieces from bag and pat dry. Season with salt and pepper.

Heat 1 tbsp olive oil in cast iron pan. Add pieces to pan, cooking over moderate and turning once. Cook until lightly golden and browned. Remove chicken pieces and place in bottom of a casserole dish.

Add 1 tbsp olive oil to same pan. Saute carrots, onion, celery and black peppercorns, about 7 minutes. Scraping up bits of browned pieces. Add wine to pan with bay leaves. Scoop out vegetables and place on chicken pieces in casserole dish.

Add chicken broth to remaining wine in iron skillet and bring to a boil. Remove pan from heat and pour combined stock over chicken pieces in casserole. Cover and bake in oven about 1 hour.

Remove from oven and strain out liquid. Boil liquid until reduced to about 1 cup of sauce.

Meanwhile add remaining olive oil to cast iron pan and quickly sauté swiss chard leaves. Remove from pan. With leftover oil, do a quick browning of chicken pieces from casserole.

Return chicken pieces to casserole, top with swiss chard leaves and pour reduced stock over chicken.

Serve with noodles or rice being sure to gather up pieces of vegetable with each chicken piece.



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