

Poulet a l'estragon

President John Kennedy and Jackie Kennedy

1 (3 to 4 pound) chicken, cut into 8 pieces
1/4 cup unsalted butter
1/4 teaspoon thyme
2 Tablespoons chopped parsley
1 Tablespoons coarse chopped tarragon leaves
3 Tablespoons all purpose flour
1 teaspoon salt
1/4 teaspoon black pepper
1/2 cup chopped sweet onion or shallots
2 Tablespoons olive oil
1/2 cup white wine
1/2 cup chicken stock or broth
1 bay leaf
1 Tablespoon quick mix flour
1 cup light cream
1/4 cup grated Parmesan cheese
Garnish: whole tarragon leaves, cherry tomatoes, and parsley sprigs

Wash chicken, cut into 8 pieces.

In a medium sized bowl, combine butter, thyme, parsley, and tarragon leaves. Rub herb butter under the skin of the breasts and legs. Rub any remaining butter over the chicken.

Combine flour, salt, and black pepper; coat chicken with flour mixture.

Place oil in hot 10 inch deep chicken cooking pan; on medium high heat, brown chicken on all sides, about 8 minutes. If cooking in batches, set cooked chicken aside. Drain excess grease from skillet, leaving brown bits in pan.

Return chicken to skillet; sprinkle with chopped onion. Add wine, chicken broth, bay leaf, 3 tarragon stems; bring to a boil; reduce heat to low; cover; cook for 25 minutes or until tests 165*, turning chicken once. Remove chicken; keep hot.

Stir quick mix flour into pan drippings; cook until starts to thicken. Add the cream and cheese; heat until hot and coats the spoon. Strain the cream gravy.

Set chicken on serving platter; spoon gravy over chicken. Garnish chicken with whole tarragon leaves. Garnish the platter with cherry tomatoes and parsley. Yield: serves 8