



## **Black Trumpet Braised Chicken Thighs With Savory Pumpkin Puree and Frizzled Onions**

- 1 ounce dried trumpet mushrooms, rehydrated
- 1 rosemary sprig
- 2 thyme sprigs
- 2 dried bay leaves
- 4 bone-in skin-on chicken thighs (1-1/2 lbs-2 lbs)
- 1/2 teaspoon and 1/8 tsp. fine sea salt, divided
- Freshly ground pepper as desired
- 3 Tablespoon olive oil, divided
- 1 Tablespoon unsalted butter
- 1/4 cup finely chopped onion
- 1 medium carrot, peeled, small dice
- 2 stalks celery, small dice
- 1 cup white wine
- 1 cup chicken stock as needed
- 1 teaspoon white wine vinegar for gravy

Preheat oven to 325 degrees F.

Clean mushrooms if fresh; cut from cap to stem in strips if fresh. Rehydrate dried mushrooms according to package directions. Check mushrooms; make sure they are in small strips

Combine rosemary, thyme, and bay leaves in a small bundle; set aside.

Season chicken with 1/2 teaspoon salt and pepper as desired. Heat 1 Tablespoon olive oil in oven safe braising pan over medium high heat. Place chicken in pan fat side down; cook until skin browns about 6 to 8 minutes. Transfer to clean plate. Do not cook chicken's other side.

Add 2 Tablespoons olive oil and butter to pan; Remove and drain mushrooms from liquid; set liquid aside for later. Add mushrooms to pan; season with salt. Sauté 5 to 7 minutes or toasty smelling. Remove to plate with chicken.

Add chopped onions, carrot, and celery; sauté until softened about 10 minutes. Deglaze pan with wine; scrape up all the bits. Add chicken skin side up and mushrooms to pan; pour reserved mushroom liquid and chicken stock over top; tuck in herbs tied together in bundle. Bring to boil; decrease heat to simmer; put lid on ajar; transfer to oven. Cook for 1 hour or until chicken is very tender,

Transfer chicken to plate to stay warm; remove; discard herb bundle. Place cooked mushrooms on warm plate.

**Prepare Mushroom Gravy:**

Reduce mushroom braising liquid on the stovetop until is thick and glossy gravy about 10 minutes. Add vinegar; season to taste.

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**Savory Pumpkin Puree**

4 Tablespoons unsalted butter  
1 teaspoon minced fresh rosemary  
fine sea salt to taste  
2 or 3 dashes hot sauce  
1 (15 oz.) can pure pumpkin or mashed sweet potatoes

**Prepare Pumpkin Puree:**

Melt 3 Tablespoons butter in nonstick skillet; continue cooking until golden brown and smells toasty, about 3 to 4 minutes; stir in rosemary, sea salt, and hot sauce. Place canned pumpkin in medium sized bowl; stir in brown butter; stir to combine; season to taste. Set aside to stay warm.

**Prepare Frizzled Onions or Use Canned Fried Onions:**

1 small onion, thinly sliced or one light green julienne leek  
1/4 cup oil  
Fine sea salt to taste  
In large skillet or deep fryer, bring oil to 350 degrees F. Lay out some paper towels on a plate. Carefully add onion or leek slices to the hot oil tucking them under the surface of

oil; fry until light brown and crisp. Transfer from oil using slotted spoon; drain on paper towels. Sprinkle with pinch of salt.

**To serve,** Place pumpkin puree on serving platter; place trumpet mushrooms in center; arrange chicken thighs over mushrooms; top with frizzled onions; Drizzle mushroom gravy lightly over chicken. Serve remaining mushroom gravy on the side.

**Cook's Note:** The chicken can be prepared ahead of time and rewarmed. Using canned pumpkin makes the preparation easier and already fried canned onions can be substituted for the from scratch ones.

**Recipe Inspired by:** Shroom by Becky Selengut, Andrew McMeel Publishing

**Note: Sweet Potatoes Puree in place of Pumpkin**

Use cooked sweet potatoes in place of pumpkin:

2 sweet potatoes; peeled, cut in chunks

1 Tablespoon Kosher salt

Bring salted water to boil in large saucepan; add potatoes and salt. Bring water back to boil; reduce heat; cook for about 20 minutes or until fork tender. Drain off water. Place in large bowl; mix until mashed.

**About this Recipe:** The chicken is full of flavor and oh, so tender. The trumpet mushrooms add an elegant note to the chicken and gravy. Savory pumpkin makes the recipe easier to make and perfect for the fall season. Crunchy onions add a delightful crisp garnish. This is a perfect make-ahead dish that's easy to prepare for an elegant dinner.