

Introducing BostonGlobe.com digital subscriptions, just 99¢ for your first 4 weeks.

The Boston Globe

Food & dining

LET'S EAT

Recipe for chicken saute with red wine vinegar

By Helene Spoto | NOVEMBER 01, 2011



KAROLINE BOEHM GOODNICK FOR THE BOSTON GLOBE

Serves 4

Marinate chicken in red wine vinegar, olive oil, and oregano, then saute it until golden. Simmer with more vinegar, creating a dish that is moist with exceptional flavor. Use a bowl or zipper bag to marinate the meat.

3 cups red wine vinegar

Salt and pepper, to taste

1 cup olive oil

2 tablespoons dried oregano

4 bone-in split chicken breasts (about 2 pounds)

4 bone-in chicken thighs (about 1 1/2 pounds)

4 cloves garlic, finely chopped

- 1.** In a bowl, whisk 1 cup red wine vinegar, salt, pepper, 3/4 cup of the olive oil, and 1 tablespoon of oregano. Add the chicken, cover, and refrigerate for 2 hours, turning once.
- 2.** Remove the chicken from the marinade. Discard the marinade. Pat the chicken dry with paper towels. Sprinkle with salt and pepper.
- 3.** In a large skillet over medium-high heat, heat the remaining 1/4 cup olive oil. When it is hot, add half the chicken, skin side down. Cook without moving for 5 minutes. Turn and cook the undersides for 5 minutes. Transfer to a platter. Saute the remaining chicken in the same way.
- 4.** Add the garlic to the pan. Cook, stirring, for 15 seconds or just until it starts to brown. Slowly stir in the remaining 2 cups of vinegar, scraping the bottom of the pan. Cook, stirring, until the mixture comes to a boil. Simmer 2 minutes.
- 5.** Return the chicken to the pan, sprinkle with oregano, lower the heat, and cover the pan. Simmer for about 20 minutes or until it is cooked through. Transfer the chicken to a platter and cover with foil; keep warm.
- 6.** Let the cooking juices bubble steadily for 3 minutes or until they reduce

slightly. Pour the juices over the chicken.

© 2011 THE NEW YORK TIMES COMPANY
