

PrazHym Savory Chicken in Mushroom Sauce

Courtesy of Pete Marr

4 leg quarters, separated
Seasoning blend*
1 can of condensed cream of mushroom soup
¼ teaspoon hot sauce
½ teaspoon smoked paprika
½ teaspoon ground cumin
½ teaspoon garlic powder
1 ½ teaspoon herbs d'Provence
2 tablespoons olive oil, divided
2 tablespoons chicken broth
1 tablespoon butter
2 tablespoons flour
1 large onion, halved lengthwise and sliced no thicker than ½ inch

Season the chicken on both sides with the seasoning blend. Cover with plastic wrap and let it sit for 15 minutes. In a mixing bowl add the soup, hot sauce, paprika, cumin, garlic powder and herbs. Mix thoroughly to combine and set the sauce aside.

Preheat oven to 325 degrees F.

In a large Dutch oven, heat half the oil to medium high. Cook two of the leg quarters for 3 minutes on each side to lightly brown. Remove to a clean plate and add the remaining oil. When the oil has heated add the remaining chicken and repeat the browning process. When done, remove to the plate with the first batch of chicken. Add the remaining chicken broth and, using a wooden spoon, scrape the bottom of the pan to loosen the browned bits. Add the butter and when it has melted add the flour and cook for a couple of minutes, stirring almost constantly. Add the onions and cook until softened. While the onion cooks remove and discard the skin from the chicken pieces. (Be sure to wash those hands!!!)

When the onion has softened, remove most of it to a bowl, leaving enough to just cover the bottom of the pan. Add the chicken and juices to the pan, cover with the remaining onions and the sauce.

Transfer to the oven and cook, covered, for 1 ½ to 2 hours. Serve with rice and your favorite vegetable or salad.

*Cook's note: the seasoning blend can be "tweaked" to suit your taste. Try starting with this mix and adapt as you wish:

1/2 tsp kosher salt, 1/2 tsp ground cumin, 1/4 tsp black pepper