

Dan Ralston's Kitchen

Italian Chicken w/ New Orleans Spaghetti Bordelaise **Serves 8-10**

Recipe courtesy Emeril Lagasse, 2001

12 chicken thighs

Salt

Freshly ground black pepper

Cayenne

4 heads garlic, cloves separated and peeled

2 cups olive oil

2 cups white wine

3 lemons, quartered

1 1/2 teaspoons dried basil

1 teaspoon dried oregano

2 bay leaves

1/2 cup chopped parsley

Spaghetti Bordelaise, recipe follows

Preheat the oven to 350 degrees F.

Place the chicken in a large bowl and lightly coat with salt, pepper, and cayenne.

Crush half of the garlic cloves with the back of a heavy knife. Leave the remaining cloves whole.

Heat 1/2 cup of the oil in a roasting pan large enough to hold the chicken in 1 layer, over 2 burners over medium-high heat. Add the chicken and sear on both sides. Add the crushed garlic and cook, stirring, until fragrant, about 1 minute. Remove from the heat and add the remaining ingredients, stirring well to evenly distribute. Cover the pan tightly and roast for 1 hour. Uncover and roast until the chicken is brown and tender, and the garlic is caramelized, about 30 minutes, basting occasionally.

Remove from the oven. Transfer the chicken to a platter and sprinkle with the parsley.

Spoon the pan juices over the chicken, or serve on the side.

Spaghetti Bordelaise:

2 pounds dried spaghetti

1/2 cup olive oil

8 cloves garlic, minced

1/2 cup green onions

2 tablespoons white wine

3/4 teaspoon dried basil

1/2 teaspoon dried oregano

1/2 teaspoon dried thyme

1/2 teaspoon salt

1/4 teaspoon freshly ground black pepper

3 tablespoons melted unsalted butter

1/2 cup chopped fresh parsley

1 cup finely grated Parmesan

Bring a large pot of salted water to a boil. Add the spaghetti and cook until al dente, about 10 minutes. Drain in a colander.

Meanwhile, in a medium pot, heat the oil over medium heat. Add the garlic and green onions and cook, stirring, until fragrant and starting to turn golden, about 2 minutes. Add the wine, basil, oregano, thyme, salt, and pepper, and cook for 2 minutes. Add the butter and parsley and cook for 2 minutes.

Return the drained spaghetti to the pot. Add the sauce, to taste, and toss well to coat. Place in a large serving bowl and coat with the Parmesan.

Yield: 8 to 10 servings

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