

CHICKEN THIGHS WITH OLIVES AND LEMON

(adapted from Fine Cooking #103)

- 6 chicken thighs, bone-in
- 2 medium lemons
- 1 Tbs. unsalted butter
- 1 Tbs. extra-virgin olive oil
- 3 shallots, peeled and quartered lengthwise
- 3/4 cup jarred brined olives, rinsed, pitted, and halved
- 6 fresh sage leaves
- 2 dried bay leaves
- 1 tsp thyme



Position a rack in the center of the oven and heat the oven to 350F. Season the chicken on all sides with salt and pepper, making sure it is absolutely dry before you start cooking it.

Cut the ends off the lemon, stand it on one end, carefully peel it, and release the lemon segments from the membranes, dropping them in a small bowl. Cut the segments in two or three pieces.

Heat the butter and the oil in a large skillet over medium-high heat. Working in batches if necessary, cook the chicken skin side down until golden-brown, 5 to 6 minutes. Transfer the chicken to a baking dish with the browned side up. Pour off all but 2 Tbs. of the fat. Add the shallots, olives, sage, bay leaves, thyme sprigs, and lemon segments, and cook for a couple of minutes. Add the lemony sauce to the roasting pan, and cover with aluminum foil.

Bake for 45 minutes, remove the foil, increase the heat to 400F for 10 minutes to ensure the skin is crisp (alternatively, run the roasting pan under the broiler for a few minutes).