

# Chicken with 40 Cloves of Garlic

**Serves** 6    **Cooking Time** 4 to 6 hours on Low

**✓ WHY THIS RECIPE WORKS:** To get the most garlic flavor possible into our slow-cooker version of this classic French dish, we found it necessary to spend a few minutes with a skillet. First we browned bone-in chicken breasts and then lightly browned the garlic and shallots. Giving the shallots and garlic time to brown added a subtle roasted taste and deepened their overall flavor, which became sweeter and mellower after hours in the slow cooker. Deglazing with a hefty dose of vermouth added herbaceous notes (which complemented the thyme and rosemary) and a slight sweetness to the braising liquid. If you don't have time to peel 40 cloves of garlic, prepeeled cloves available at supermarkets work just fine here.

- 6 (12-ounce) bone-in, skin-on split chicken breasts, trimmed**
- Salt and pepper**
- 2 tablespoons extra-virgin olive oil**
- 40 garlic cloves, peeled**
- 4 shallots, peeled and quartered pole to pole**
- ¼ cup all-purpose flour**
- ¾ cup dry vermouth or dry white wine**
- ¾ cup low-sodium chicken broth**
- 2 teaspoons minced fresh thyme or ½ teaspoon dried**
- ½ teaspoon minced fresh rosemary**
- 2 bay leaves**
- 2 tablespoons minced fresh parsley**

**1.** Dry chicken with paper towels and season with salt and pepper. Heat 1 tablespoon oil in 12-inch skillet over medium-high heat until just smoking. Add half of chicken, skin side down, and brown lightly, about 5 minutes; transfer to plate. Repeat with remaining tablespoon oil and remaining chicken; transfer to plate. Let chicken cool slightly and discard skin.

**2.** Add garlic and shallots to fat left in pan and cook over medium heat, stirring often, until garlic is fragrant and lightly browned, 8 to 10 minutes. Stir in flour and cook for 1 minute. Slowly whisk in vermouth, scraping up any browned bits and smoothing out any lumps; transfer to slow cooker.

**3.** Stir broth, thyme, rosemary, and bay leaves into slow cooker. Nestle browned chicken with any accumulated juice into slow cooker. Cover and cook until chicken is tender, 4 to 6 hours on low.

**4.** Transfer chicken, garlic, and shallots to serving platter and tent loosely with aluminum foil. Let braising liquid settle for 5 minutes, then remove fat from surface using large spoon. Discard bay leaves. Stir in parsley and season with salt and pepper to taste. Spoon 1 cup sauce over chicken and serve with remaining sauce.

## SMART SHOPPING PREPEELED VS. FRESH GARLIC

Many supermarkets carry jars or deli containers of prepeeled garlic cloves, but how do they compare to fresh garlic bought by the head? We tasted both kinds of garlic in various recipes, both raw and cooked, and, in all cases, results were mixed. However, we did notice a difference in shelf life: A whole head of garlic stored in a cool, dry place will last for at least a few weeks, while prepeeled garlic in a jar (which must be kept refrigerated) lasts for only about two weeks before turning yellowish and developing an overly pungent aroma, even if kept unopened in its original packaging. (In fact, in several instances we found containers of garlic that had started to develop this odor and color on the supermarket shelf.) But if you go through a lot of garlic (or are making Chicken with 40 Cloves of Garlic), prepeeled cloves can be a fine alternative. Just make sure they look firm and white and have a matte finish when you purchase them.