

Chef from the Hood Recipes



Chef:

Dan Berman & Sheri Thrower

Restaurant:

Fiesta and Pacific Markets

Recipe:

Chicken Alexa & Dakota

Ingredients

4 Fulton Farm or Rocky "airline" chicken breasts (breasts with wings attached)
4 ounces crimini mushrooms, stems trimmed and sliced
3 ounces unsalted Clover Stornetta Butter
2 ounces (1/4 cup) canola oil (or cooking oil of your choice)
4 ounces (1/2 cup) Pacific Palate Chardonnay
*save the rest of the bottle to drink with the completed dish!
1 teaspoon EACH of fresh chopped shallot & garlic
8 ounces (1 cup) of natural or organic beef stock, (from Fiesta or Pacific) sea or kosher salt and freshly ground black pepper
1 tablespoon fresh thyme (leaves only), chopped (plus some for garnish)

Turn oven to 350°. Heat a skillet on the stove that is large enough to hold the 4 chicken breasts. Quickly season both sides of breasts with salt & pepper. When skillet is quite hot, add oil and immediately add the chicken breasts, skin side down. Shake the pan gently so that the breasts do not stick (turn down heat if necessary). Cook skin side down until skins are golden brown. Turn breasts over and cook the other side. When golden on both sides, remove chicken from pan and place in one layer in an uncovered casserole or sheet pan. Place in the pre-heated oven to finish cooking - about 10 minutes. (If you have room in the oven, warm your dinner plates up, too.) Gently touch the thickest part of the breast with your finger. If it is firm but still tender, it is done.

Chef Dan Berman says, "This chicken was one of our most popular dishes at our restaurant (Mixx) for quite a while. It was a dish that I would often cook at home for the family. Alexa and Dakota (my two children) both really liked it, so my wife Kathleen thought that we should put it on our menu. At the restaurant we would serve it with sides of garlic mashed potatoes and broccoli rabe. I'd like to dedicate this dish, other than to my family (of course!), to our really close friends Debbie and Fred Reno. Better friends you cannot have! (I'm not sure if Debbie ever forgave me for taking Chicken Alexa Dakota off Mixx' menu.) This week Fiesta and Pacific's Executive Chef Sheri Thrower and myself are recreating this dish for our customers here at the markets. We're making some great sides too, so if you want to pick up a complete meal to go, we've got you covered. If you'd like to make this chicken dish at home, here is our original recipe (for four). Ask our meat department for 'airline chicken', that is, chicken breasts with the wings still attached. The wings are optional, but I recommend including them for the extra flavor and moisture they impart to this dish."

Remove chicken from oven. Pour excess fat from stove-top skillet. Add half of the butter to the skillet. Melt but do not burn! Add mushrooms and sauté until soft and mushrooms render their juices. Add shallots and garlic and sauté until soft, about 2 minutes; being careful not to brown. Add wine and reduce by half, stirring occasionally to deglaze pan. Add stock and reduce by half. Remove from heat and whisk in remaining butter. Add thyme. Season with salt and pepper, and stir well. Place a breast, skin side up, on each warmed plate. Divide sauce evenly over each. Garnish with fresh chopped thyme (or parsley).