

Tart & Briny Chicken
by
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2 TB finely chopped fresh tarragon, divided
2 TB EVOO
3 TB ume vinegar
2 TB yuzu juice
Chicken (Cut into parts and save back, ribs, & wing tips to make stock. Reserve fat.)
2 small serranos finely chopped
1 medium thinly sliced onion
4 large pitted green olives, chopped
2 small or 1 medium carrot, peeled & chopped into bite-sized pieces
3 large shitaki mushrooms sliced and chopped roughly
2 Tsp sumac*

Preheat oven to 400°.

Mix 1 TB tarragon, EVOO, vinegar, yuzu juice, and bit of salt. Score skin of chicken and marinate in mix for 30 minutes, then drain and reserve marinade. In cast iron skillet, render chicken fat, if any. Then sear chicken until browned, approximately 8 minutes. Remove and add mushrooms to skillet to lightly brown, then add onion and continue sauteing until soft. Add sumac and serranos stirring to combine. Return chicken to skillet along with carrot and remaining tarragon. (Add cold clump of olive oil from green olive jar, if available.) Scatter olives over top.

Bake until 165° in thickest part. Allow chicken to rest 10 minutes, then serve with rice or udon.

Note on things to try: Add garlic chives to marinade. Sub olives with capers. 1 tsp mirin. Make a green olive & date chutney as a side.

*There are about 35 species of sumac. One, used for a spice, is from a tart berry which, when ground up, gives food a lemony flavor. It is particularly common in Middle Eastern foods. To my knowledge, it is not used in Japanese cuisine, but makes a strikingly wonderful combination with ume and yuzu.