

Chicken Thighs with Roasted Figs and Grapes

This chicken dish will be on my table many times. When figs are no longer in season I will experiment with different fruits. Although I think grapes add a wow factor to this dish. The sauce is definitely a winner, it's perfect. I froze a couple of the thighs for my husband to eat when I am gone. I made a few minor changes, I poured off most of the chicken fat before frying the onions, leaving about 3 tablespoons of fat in the pan. In the original recipe (here is the link) the dish is being baked at a high temperature for 15 minutes. I reduces my time to 10 minutes or even less. I prepared the dish in the morning and reheated at dinner time with the high heat. I didn't cover my dish with foil but instead used a lid for my pan. I used regular Dijon mustard instead of grainy mustard. I bought my date syrup at Trader Joe's.

Ingredients :

This recipe serves 6

¾ cup chicken stock
1 TBS cornstarch
1 ½ TBS mustard
2 TBS date syrup
1 TBS honey
1 TBS fresh lemon juice
1 tsp salt plus more for seasoning
½ tsp freshly ground pepper
¼ Chile flakes
6 bone-in, skin-on chicken thighs (2½ pound)
2 TBS olive oil
2 red onions cut into small wedges
¼ cup white wine
8 large medium figs
½ pound red grapes
6 thyme sprigs, plus chopped thyme for garnish

Directions:

Set the rack 8 inches from the broiler. Preheat oven 400° degrees.

In a bowl whisk together broth and cornstarch until dissolved. Add in honey, mustard, date juice, salt, pepper, and chili flakes.

Generously season the chicken thighs with salt and pepper. Wash and cut the stems off the figs. Heat oil in a large skillet over medium-high heat. Fry the chicken skin-side down for 5 minutes or more until the skin is crisp and golden. Flip and cook one more minute. Transfer the chicken to a platter and cover with foil. Discard most of the chicken fat, leave about 3 tablespoons. Add onions to skillet and cook until slightly browned, 3-4 minutes. Remove onions to a platter. Add the wine to the skillet stirring and scrapping up bits from the pan until reduced by half, about 2 minutes. Add the broth mixture, bring it to a boil, reduce the heat to medium and cook until thickened slightly for 2-3 minutes. Return the chicken and onion to the pan with the accumulated juices. Nestle figs and grapes among chicken pieces and scatter thyme sprigs around. Spoon some of the sauce over the chicken. Cover the pan with foil or a lid and bake the dish for 20 minutes or until the grapes and figs begin to soften. When you are ready to serve this dish spoon some more sauce over the chicken and bake at in a preheated oven at 425° Fahrenheit for another 10 minutes. Sprinkle with chopped thyme.

Guten Appetit ! The Wall Street Journal adapted the recipe from a cookbook called "Shabbat: Recipes and Rituals from My Table to Yours " by Adeena Sussmann.

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