

French Country Chicken in Mushroom Sauce

Recipe By Nitra Ladies Auxiliary



Cooking and Prep:  2
h 45 m

Serves:  8

Contains:  

Preference: Meat

Difficulty: Easy

Occasion: Shabbat

Source: The Heimishe

Kitchen (Nitra Cookbook)

Quartered chicken baked in a savory mushroom-wine sauce. This recipe is simple, delicious, and uses ingredients many of us already have on hand.

Ingredients (10)

Chicken

2 chickens, quartered

Mushroom Sauce

3 tablespoons oil

1 onion, diced

2 cloves garlic, minced or 2 cubes [Gefen Frozen Garlic](#)

- 16-ounce can sliced mushrooms
 - 1/4 teaspoon salt
 - 1/4 teaspoon white pepper
 - 2 tablespoons flour
 - 2 cups Tokay wine or **Koenig Reisling**
 - juice of 2 lemons (*optional*)
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Start Cooking

Prepare the Chicken in Mushroom Sauce

1. Preheat oven to 400 degrees Fahrenheit. In a three-quart saucepan, sauté onion in oil.
2. Add garlic, mushrooms and spices, simmering over low heat for 15 minutes.
3. Stir in flour, mixing well. Add wine, and simmer until mixture has thickened (about 10 minutes), stirring occasionally.
4. Place chicken quarters in baking dish. Pour sauce over chicken and bake, covered, for one and a half to two hours. Bake, uncovered, an additional half hour.
5. Drizzle lemon juice over hot chicken.

Credits

Photography and Styling by Peri Photography