

CHICKEN OSSO BUCO

*Submitted by
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PAIR WITH:
"ST. HELENA"
CABERNET SAUVIGNON



INGREDIENTS

14 chicken thighs skin removed
4 chicken drumsticks skin removed
2 cans of diced and peeled tomatoes
1 teaspoon of chicken bouillon concentrate
10 large carrots peeled cut in 3-inch sections and halved
5 to 6 medium onion, quartered & sliced
5 garlic cloves, minced
2 tablespoons tomato paste
1 teaspoon fresh thyme leaf, 2 bay leaves
A little Safran
A small glass of red wine
Salt and pepper to taste

PREPARATION

- Pour 1 tablespoon of olive oil into a large skillet or sauté pan.
- Add the onions and sauté over medium-high heat until brown, about 10 minutes.
- Add to a large cast iron pot.
- Add the 2 cans of peeled tomatoes, the peeled carrots, the garlic, the tomato paste, red wine, thyme and bay leaves.
- Bring to a simmer and add water as necessary to keep all the ingredients covered.
- Cover the pot and let this cook for 30 minutes.
- Brown the chicken in the skillet.
- Add the chicken to the cast iron pot and whatever liquid is left in the skillet.
- Cook until the chicken almost starts falling off the bone. 1 hour+.
- Add the Safran a few minutes before serving.