

Poulet Vallée d'Auge New Recipe



Ingredients

- 5 tablespoon unsalted butter, divided

Bake apple ingredients

- 3 firm, tart apples (such as Pink Lady or Braeburn; about 1 lb.), peeled, cored, quartered, sliced
 - ¼ cup Brown Sugar
 - 1/4 cup White Sugar
 - 1 teaspoon Cinnamon
 - ¼ teaspoon Salt
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- 1 tablespoon olive oil
 - 2 3½–4-lb. chickens, quartered
 - Kosher salt and freshly ground black pepper
 - 1 leek, white and pale-green parts only, halved lengthwise, sliced crosswise ¼” thick
 - 2 shallots, finely chopped
 - ¼ cup Calvados (apple brandy)

- ¾ cup apple cider
- 4 sprigs thyme
- 2 bay leaves
- ½ cup low-sodium chicken broth
- ½ pound cremini (baby Bella) mushrooms, trimmed, halved
- 4 small onions quartered
- ½ cup crème fraîche
- 1 large egg yolk

Seasoning Mix for chicken

- 1 tsp ground anis
- 1 tsp ground coriander
- 1 tsp ground
- 1 tsp ground nutmeg
- 1 tsp cinnamon
- 1 tsp salt
- 1 tsp black pepper

Preheat oven to 350 degrees F.

- Peel and core apples and cut them into thin slices.
- Mix brown sugar, white sugar, cinnamon, and salt, together and pour it into a gallon freezer bag.
- Add apple slices and shake until they are thoroughly covered.
- Grease your baking dish (I used a 9" round dish, but you can also use an 8×8-inch casserole dish, or a 10-inch cast iron pan).
- Layer apple slices in baking dish, one slightly on top of the other, until it is completely filled.
- Scatter the pats of butter across the top of the apples.
- Bake for 25 – 30 minutes or until apples are tender
- Transfer apples to a plate and set aside.
- On a pot heat butter and oil at medium high. Season chicken with the seasoning Mix and,
- working in batches, cook until browned, about 5 minutes per side. Transfer chicken to another plate; set aside.
- Add leek and shallots to pot; cook, stirring often, until softened, about 4 minutes. Remove pot from heat, add Calvados, and ignite with a long match or lighter. After flames die down, return pot to heat and add cider. Bring to a boil, reduce heat, and simmer until slightly reduced, about 3 minutes.
- Add thyme, bay leaves, and broth. Bring to a boil; reduce heat, cover pot, and simmer.
- Meanwhile, heat remaining 2 Tbsp. butter in a large skillet over medium- heat. Add onions and cook until caramelized. Remove to a plate. Add mushrooms and cook, tossing occasionally, until browned and softened, 6–8 minutes, season with salt and pepper and Herbes of Provence. Transfer mushrooms to a plate.
- Whisk crème fraîche and egg yolk in a small bowl and add into cooking liquid in pot.
- Transfer sauce mix to a baking dish, cover with the apple slices, topped with onions, and mushrooms then put the chicken quarters skin side up.
- Cook for 20 minutes until chicken is done.