

Chicken and wild mushrooms fricassee with creamy turnips

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Special to The T-R

Greetings to all you kind readers. I must give full credit to my wife Willi for tackling this memorable recipe. It was served at a wine society gathering about five years ago and met with rave reviews. Our good friend and wine aficionado Toni Schlabach presided over the liquids. As usual she provided the perfect match of wines to accompany the food.

The dish is titled Chicken

and Wild Mushroom Fricassee with Creamy Turnips. So here is what you will need as to the ingredients and how to create this memorable dining experience. This recipe will make six nice servings. Please try your favorite red wines with this incredibly delicious creation.

CHICKEN

1/8 to 1/4 cup olive oil (or less)
6 chicken thighs with skin, Kosher salt and freshly ground black pepper
1 onion, chopped (sweet onion)
1 carrot, chopped
1 celery rib, chopped

2 garlic cloves, thinly sliced
4 ounces wild mushrooms, chopped
1 tablespoon tomato paste
1/4 teaspoon black pepper
1/2 cup dry white wine
1 bay leaf
2 thyme sprigs
4 cups chicken broth or stock

TURNIP PUREE

4 small turnips (1 1/2 pounds), peeled and quartered
2 large Yukon Gold potato (about 16 ounces), peeled and quartered
1 rosemary sprig
Kosher salt
1/4 cup heavy cream or milk, as needed. Heat liquid before mixing with potatoes and turnips.

6 tablespoons unsalted butter and garlic powder.

1. Prepare the chicken in a large enameled cast-iron casserole, heat the oil until shimmering. Season the chicken with salt and black pepper. Working in batches, brown the chicken over moderately high heat, 5 to 7 minutes. Transfer the chicken to a plate.

2. Add the onion, carrot and celery to the casserole and cook over moderate heat, stirring occasionally, until lightly browned, 7 to 8 minutes. Add the garlic and mushrooms and cook for 2 minutes. Stir in the tomato paste and black pepper and cook, stirring frequently until mahogany, about

5 minutes. Add the wine, bay leaf and thyme and simmer for 2 minutes. Add the broth and chicken and bring to a boil. Cover and simmer over moderate heat until the chicken is very tender, about 1 hour.

3. Make the turnip puree

In a medium saucepan, combine the turnips and potato with the rosemary and enough water to cover by 1 inch. Season with salt and bring to a boil. Simmer the vegetables over moderate heat until tender, 20 to 25 minutes. Drain the vegetables and discard the

rosemary. Transfer the turnips and potato to a food processor, add the cream and butter and puree until smooth. Season the turnip puree with salt and keep warm.

4. Transfer the chicken to a plate. Boil the cooking liquid until thickened and reduced to 2 1/2 cups, about 10 minutes. Discard the bay leaf and thyme. Coarsely shred the chicken and stir it into the reduced sauce; discard the skin and bones. Simmer gently until the chicken is warmed through, about 2 minutes. Serve the chicken fricassee with the creamy turnips.