

Chicken with Corn and Sausage Fricassee

Servings: 6

Source: Food and Wine Sept 2015 (Rosemary Chicken Etc.) P. 125

Ingredients

- ½ cup kosher salt
- 12 chicken drumsticks
- ½ cup olive oil
- 4 large garlic cloves, chopped
- 2 tbsps finely chopped rosemary
- 1 tbsp finely grated lemon zest
- 1 tsp crushed red pepper flakes
- 6 scallions
- 3 tbsps olive oil
- 1 medium sweet onion, halved and thinly sliced lengthwise
- salt
- 4 oz hot Italian sausage, casing removed
- 3 cups fresh corn kernels, from 4 ears
- 2 cups cherry tomatoes (10 oz), halved
- ¼ lb sugar snap peas, halved lengthwise then crosswise, seeded, peeled, cut crosswise into ½ " thick strips
- ½ cup torn basil leaves

Method

1. Make the chicken. In a large bowl, whisk the salt and 6 cups of cold water until dissolved. Add the chicken and refrigerate for 45 minutes. Remove the chicken and pat dry with paper towels. Wipe out the bowl.
2. In the same bowl, whisk the olive oil with the garlic, rosemary, lemon zest and crushed red pepper. Add the chicken and turn to coat, rubbing some of the marinade under the skin. Marinate the chicken at room temperature for 45 minutes.
3. Light a grill or preheat a grill pan. Grill the chicken over moderate heat, turning occasionally, until lightly charred and an instant-read thermometer inserted in the thickest part of each leg registers 165 degrees, about 25 minutes.
4. Meanwhile, make the fricassee. In a large cast-iron skillet, cook the scallions over high heat until charred on the bottom, about 3 minutes. Transfer to a work surface and cut into 1-inch lengths. In the same skillet, heat the olive oil. Add the onion and a generous pinch of salt and cook over moderately high heat, stirring occasionally, until softened and lightly browned, about 6 minutes. Add the sausage and cook, breaking up the meat with a wooden spoon, until nearly cooked through, 6 to 8 minutes.

5. Add the corn and tomatoes and cook, stirring occasionally, until the corn is crisp-tender and the tomatoes are softened, about 5 minutes. Stir in the snap peas and cook until crisp-tender, about 2 minutes longer. Stir in the basil and scallions and season with salt. Transfer the fricassee to a platter, top with the chicken and serve.

Notes

Frank made this. It was beautiful, colorful and yummy. Next time he would try it with thighs instead of legs.