

## Chicken with Sorrel

2 Tbsp butter or extra virgin olive oil  
1, 3-pound chicken, cut into serving pieces  
Salt and freshly ground black pepper to taste  
1 large onion, peeled and cut into ¼ inch slices  
6 cups loosely packed sorrel, about ½ pound, trimmed and washed

### Method:

Put butter in large skillet, preferably nonstick, and turn heat to medium-high. When butter begins to melt, swirl it around pan. When its foam subsides and it begins to brown, add the chicken, skin side down. Cook, rotating pieces after 3 or 4 minutes so they brown evenly. As they brown on the skin side, sprinkle them with salt and pepper and turn them over; sprinkle skin side with salt and pepper as well. If necessary, lower the heat to medium to prevent burning. Remove chicken to a plate when it is completely browned all over, about 10-15 minutes.

Immediately add onions to pan and cook, stirring occasionally, until they begin to soften but still hold their shape, about 5 minutes. Add ½ cup water and cook for a minute, stirring occasionally, until it reduces slightly. Return chicken to pan, turn heat to medium-low and cook, covered, for about 10 minutes. Uncover, add sorrel, stir and cover again.

Cook about 10 minutes longer, stirring occasionally, until chicken is cooked through and sorrel is dissolved into onions and liquid. Serve hot, with rice or crusty bread.

*(By Chef Dan Brophy, Summer Cooking With Herbs Series 2012, Portland Nursery / Stark)*