



CS Chicken Marsala

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Categories: Captain's Shack, Main Dish - Chicken

Servings: 6

Description: A delicious Chicken Marsala inspired by Chef Michael Symon. We used bone-in and skin on chicken thighs. We like the cracklings and the bone.

Preparation Time: 30 minutes

Suggested Wine: Pinot Grigio

Start to Finish Time: 1 hour 30 minutes

Serving Ideas: Serve with sauteed cut into rounds summer squash and a micro green salad.

Ingredients

6 boneless, skinless
Chicken Thighs that are
pounded thin

1 lb Mushrooms, white -
sliced thinly and Enoki

2 med Shallots, sliced
thinly

5 T Olive Oil

1 1/2 c Marsala Wine

3 T unsalted Butter,
cubed

1/3 c Italian Parsley,
chopped for garnish

Celtic Sea Salt and fresh
ground Tellicherry Black

Pepper to taste

All-Purpose Flour, for
breading

1 c Water, optional

Directions:

- 1) Preheat two sauté pans over medium high heat.
- 2) Season pounded chicken thighs with salt and pepper. Dip chicken in flour on both sides. Add 3 T of the olive oil to one of the hot pans and add the chicken thighs. Cook for 2 minutes on each side, longer if using skin on and bone-in, but do not burn.
- 3) To the 2nd pan, add 2 T of oil and the shallots and mushrooms. Season with salt and pepper. Cook over high heat, letting mushrooms brown. Once they have released all their liquid, and it has cooked off, cool slightly and add the Marsala wine, it might flame up. Reduce for a minute, cooking off the wine, then stir in the butter to emulsify. If the sauce is too thick, add water to loosen.
- 4) Remove the chicken thighs onto a platter and cover with the Marsala mushrooms. Garnish with chopped parsley.