

# Braised Chicken with Garlic and White Wine



yield:

**Makes 8 servings**

## ingredients

- 2 3 1/2-pound whole chickens, each cut into 8 pieces
- 5 whole heads of garlic, cloves separated (about 70), unpeeled
- 6 tablespoons extra-virgin olive oil, divided
- 2 cups dry white wine
- 6 very large fresh thyme sprigs

## preparation

Trim excess fat off chicken. Sprinkle chicken with salt and pepper. Lightly smash garlic cloves just to flatten slightly, leaving peel attached and cloves as whole as possible.

Heat 4 tablespoons extra-virgin olive oil in heavy large pot over medium-high heat. Working in 2 batches, add chicken and cook until brown on all sides, about 12 minutes per batch. Transfer chicken to plate. Add remaining 2 tablespoons olive oil and garlic to pot. Stir until golden brown, about 4 minutes. Add wine and thyme; bring to boil. Return chicken to pot.

Reduce heat to medium, cover, and simmer until chicken is cooked through, moving chicken pieces from top to bottom every 5 minutes (sauce will not cover chicken), about 20 minutes. Season to taste with salt and pepper.

Transfer chicken to platter. Spoon garlic cloves around chicken and drizzle sauce over.