



**Salt matters.** Look for a natural sea salt with small crystals—it coats food more evenly.



**Put a lid on it.** For crisp, golden skin, weigh down the chicken pieces with a pot lid while searing.



**Eat your lemons.** When braised, they become soft and “intensely

# What Chefs Know Best

In her debut cookbook, *Taste & Technique*, self-taught chef **Naomi Pomeroy** shows home cooks how to up their game in the kitchen. Her recipes are easy enough for weeknights but also special enough for your next dinner party.

## Braised Chicken Thighs with Marinated Artichokes

Active **30 min**; Total **1 hr 45 min**  
Serves **4 to 6**

For maximum flavor, Pomeroy doesn't just roast chicken thighs: Instead, she crisps the skin, then braises the pieces in a supertasty mix of marinated artichokes, olives, sherry, fish sauce, garlic, lemon and thyme.

**8 skin-on, bone-in chicken thighs (3¼ lbs.)**

**Sea salt and pepper**

**1 Tbsp. extra-virgin olive oil**

**15 oz. marinated artichoke hearts, plus ¼ cup brine from the jar**

**1 cup Castelvetrano olives**

**1 head of garlic, halved crosswise**

**1 lemon, thinly sliced**

**6 thyme sprigs**

**1 cup chicken stock or low-sodium broth**

**½ cup semidry sherry, such as amontillado**

**1 Tbsp. Asian fish sauce**

**1.** Preheat the oven to 375°.

Season the chicken all over with salt and pepper. In a large cast-iron skillet or black steel pan, heat the oil. Add half of the chicken skin side down and top the pieces (not the pan) with a pot lid; cook over moderate heat until browned and crisp, 5 to 7 minutes. Transfer skin side up to a large baking dish. Repeat with the remaining chicken. Scatter the artichoke hearts, olives, garlic, lemon slices and thyme in the baking dish.

**2.** Pour off the fat from the skillet. Add the artichoke brine, stock, sherry and fish sauce; bring to a boil. Stir in 1 teaspoon of salt, then pour the mixture around the chicken. Cover tightly with foil and braise in the oven for 1 hour, until the chicken is very tender.

**3.** Uncover and increase the oven temperature to 400°. Roast the chicken for 15 minutes longer, until the skin is crisp. Discard the thyme. Transfer to plates and serve.

**WINE** California Dolcetto: 2013 Palmina Santa Barbara County.

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**I love marinated artichokes. And it makes perfect sense to use the delicious brine from the jar in recipes, too.”**