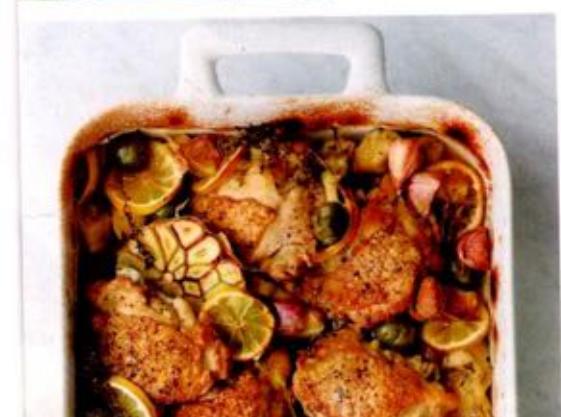


Salt matters. Look for a natural sea salt with small crystals—it coats food more evenly.



no lid
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 (3 3/4 lbs.)

Sea salt and pepper

1 Tbsp. extra-virgin olive oil

15 oz. marinated artichoke hearts, plus 1/4 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

1/2 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.

“

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