

Braised-Chicken-and-Artichoke Casserole

Salt	2 tablespoons flour
Freshly ground black pepper	$\frac{2}{3}$ cup chicken broth or bouillon
$\frac{1}{2}$ teaspoon paprika	3 tablespoons sherry
3 pounds cut-up chicken or chicken pieces	1 (12-to-15-ounce) can artichoke hearts
6 tablespoons butter	2 to 4 medium baking potatoes (optional).
4 ounces mushrooms, quartered	

1. Preheat the oven to 375 degrees. Mix together $1\frac{1}{2}$ teaspoons of salt, $\frac{1}{4}$ teaspoon pepper and the paprika and sprinkle on all sides of the chicken.
2. Melt 4 tablespoons of the butter in a large skillet over high heat. Brown the chicken prettily on all sides, in batches, adjusting the heat as needed. Transfer the chicken to a large Dutch oven or casserole.
3. Pour off the butter from the skillet, wipe it clean and return it to the heat. Add the remaining 2 tablespoons butter. When the butter starts to foam, add the mushrooms and sauté for about 5 minutes. Sprinkle the flour over them, stir in the chicken broth and the sherry and simmer for 2 to 3 minutes. Season to taste with salt and pepper.
4. Halve artichoke hearts and arrange them between the chicken pieces. Pour mushroom-sherry sauce over them and cook in the oven, covered, for 40 minutes. If you choose, put your baking potatoes in the oven 20 minutes before the casserole, and things will come out even. *Serves 4.*