

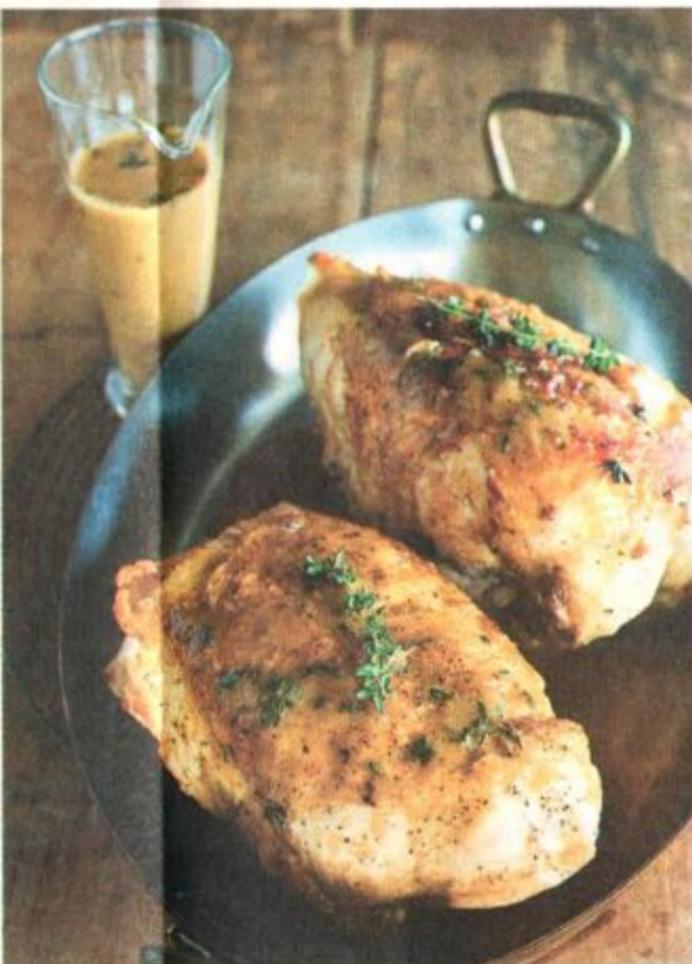
CHICKEN BREASTS WITH MUSTARD-VERJUICE JUS

Time: About 35 minutes

- 4 bone-in, skin-on chicken breasts**
- Salt and black pepper to taste**
- 2 tablespoons vegetable oil**
- 5 tablespoons verjuice**
- 1 cup chicken stock**
- 2 tablespoons Dijon mustard**
- 2 tablespoons fresh thyme leaves.**

1. Heat oven to 450 degrees. Sprinkle chicken generously on all sides with salt and pepper.
2. Heat oil in heavy 12-inch ovenproof skillet over medium-high heat until hot but not smoking. Add chicken and brown well on both sides, about 6 to 8 minutes total. Turn the chicken skin side up, put the skillet into the oven and roast until the chicken is just cooked through, about 15 to 17 minutes. Being very careful of the hot pan, remove it from the oven, transfer chicken to a platter, and tent with foil to keep warm.
3. Return pan to stove top, add verjuice and bring to a boil over high heat, scraping up all those brown bits from the bottom of the pan. Add stock and continue to boil gently until reduced by about $\frac{1}{3}$, about 5 to 7 minutes. Whisk in mustard and thyme, adjust seasoning and spoon the sauce over the chicken. Serve with any remaining sauce separately.

Yield: 4 servings.



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