

French Chicken Thighs

Ingredients:

- 1 1/2 tsp. corn oil
- 2 lbs chicken thighs, skin and fat removed (about 8)
- 4 cups onion, peeled and thinly sliced
- 2 1/2 tbsp. NVBP's Garlic Plus Seasoning
- 1/2 cup dry white wine
- 2 tbsp. NVBP's Herbes de Corsica
- 1/2 tsp. salt
- 1/2 tsp. NVBP's Garlic Peppercorn, ground

Instructions:

- Heat oil on large nonstick frying pan, add thighs in one layer and sauté over medium to high heat for 4 min. on each side, until nicely browned, then move chicken to a platter
- Add the onions to the drippings in the skillet and sauté for 1 min. then stir in the NVBP's Garlic Plus Seasoning, wine, and NVBP's Herbes de Corsica and sauté for 10 seconds longer
- Return chicken to frying pan, add salt and pepper, and bring surrounding liquid to a boil
- Cover the pan, reduce heat, and bring to a slow boil for 15 min.