



# Recipes

## PROGRAM 2 - SEGMENT 2

### The Stinking Rose Recipes

#### 40 CLOVE GARLIC CHICKEN

##### INGREDIENTS

1 TBSP Butter  
2 TBSP Extra Virgin Olive Oil  
2-3 lbs Roasting Chicken, washed and cut into pieces  
Salt and Freshly Ground White Pepper, to taste  
4 TBSP Fresh Rosemary  
1 Cup Flour  
40 Cloves Garlic, peeled  
1 Cup Dry White Wine  
4 Cups Chicken Stock  
1/2 Cup Heavy Cream

##### METHOD

Heat butter and olive oil in a deep, heavy skillet.  
Season the chicken with salt, pepper and rosemary. Toss in flour.

When the pan is hot, but not smoking, add the chicken, skin side down.

Sauté chicken until golden brown on both sides. Remove from pan.

Add garlic cloves and sauté until light brown. Add white wine and chicken stock. Return chicken to pan. Cover and simmer for 30 minutes

Remove chicken and keep warm, turn heat to high and reduce liquid by 66%. Remove to blender, add cream and puree sauce. Adjust seasoning and serve over chicken.

**All recipes displayed with kind permission from The Stinking Rose. Results may vary.**