

# Chicken braised with Peeler Cider and parsnips

Adapted from Molly Stevens' "All About Braising"

## Ingredients

2 tsp. extra-virgin olive oil  
4 slices thick-cut bacon (about 4 ounces), cut into 1/2-inch wide strips  
4 bone-in, skin-on chicken breast halves (ie., 2 chickens' worth)  
salt and black pepper  
3 tbs. minced shallot  
2 1/2 c. "Peeler" premium light hard cider  
1 tbs. finely chopped fresh rosemary or 1 tsp. dried and crumbled  
1 lb. parsnips, peeled and cut into pinky-sized strips (3 in. long, 1/2 in. wide)

## Preparation

Heat the oven to 325F.

Take a wide, deep lidded skillet or pan and set over medium heat. Add the oil and bacon strips and cook, stirring occasionally, under the bacon has rendered its fat and crisped up, about 6 minutes. With tongs, remove the bacon to a paper towel-lined plate and turn the heat off under the pan.

Take the chicken breasts and pat dry with paper towels. Pour off the fat and oil from the pan, leaving about 2 tbs. Place the pan over medium-high. Season the chicken generously with salt and pepper. Once the fat is hot, place in the breasts, skin-side down, and let alone until well-browned, about 6 minutes. Turn and repeat on the other side. Remove the breasts from the pan to a plate and reserve.

If the pan is too hot, lower the heat and add the minced shallots. Stir quickly, about 1 minute, and pour in 2 cups of Peeler Premium Light cider. Stir and scrape up all the browned chicken and bacon bits from the bottom. Bring to a boil and let reduce to about 1/2 cup (10 minutes or so).

Add the remaining "Peeler" cider and rosemary and return to the boil until reduced to about 3/4 cup.

Add the parsnips to the pan, sprinkle over with salt and pepper and the bacon strips. Arrange the chicken, skin side down, over the bacon and parsnips. Place a square of parchment paper or aluminium foil over to cover, and set the lid in place over this. Place the pan into the lower third of the oven. After 25 minutes, turn the chicken pieces and check that the liquid is not simmering too briskly (if it is, reduce the oven by 10 degrees). Continue cooking until the meat registers 140F (20-25 minutes more).

Transfer the chicken to a serving platter and cover with the foil or parchment to keep warm. Check the parsnips to see if they are tender. If they are, remove them from the pan with a slotted spoon and arrange around the chicken pieces. If not, return the pan to the stove, place the lid loosely over the pan (to avoid losing all the sauce) and simmer until they are nearly tender. Taste the sauce and season if necessary. If it's very mild, remove the lid and let reduce while the parsnips finish cooking. Transfer the parsnips to the serving plate(s) and pour the sauce over.

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