

# Chicken Chasseur



**Serves 4**

**Prep 20 mins**

**Cooking 2h**

**Easy**

## Ingredients

4 joints of chicken  
1 level tsp seasoned flour  
1 tbsp oil  
28g butter  
1 onion, skinned and chopped  
56g mushrooms, washed & sliced  
2 tomatoes, skinned, seeded & diced  
142 ml Espagnole sauce  
2 tbsp white wine  
salt & pepper  
Chopped parsley

## Espagnole sauce

28g streaky bacon, chopped  
28g butter  
1 shallot, skinned & chopped  
28g mushroom stalks, washed & chopped  
1 small carrot, peeled & chopped  
2-3 level tbsp flour  
284 ml (1/2 pint) stock  
bouquet garni  
2 level tbsp tomato paste  
salt & pepper

1. **First make the Espagnole sauce:** fry the bacon in butter for 2 -3 mins, add the vegetables and fry for a further 3-5 mins, or until lightly browned. Stir in the flour, mix well and continue frying until it turns brown. Remove from the heat and gradually add the stock, stirring after each addition.
2. Return the pan to the heat and stir until the sauce thickens; add the bouquet garni, tomato paste and salt & pepper. Reduce the heat and allow to simmer very gently for 1 hour, stirring from time to time to prevent it sticking; alternatively, cook in the centre of a warm oven (160C/ Fan 140C/gas mark 3) for 1½ - 2 hours. Strain the sauce, reheat and skim off any fat, using a metal spoon. You may add 1 tbsp of sherry before serving the sauce. This sauce is used as a basis for many other sauces.
3. **Now make the chasseur:** preheat the oven to 180C/ Fan 160C/ Gas 4. Coat the chicken joints in seasoned flour and fry in the oil and butter for about 5 minutes, until golden brown. Remove the chicken joints from the pan and put into a casserole, Fry the onion and the mushrooms in the oil and butter for 5 mins, until golden brown; add the tomatoes, Espagnole sauce, wine, seasoning and pour over the chicken joints. Cover and cook in the centre of the oven for 3/4 - 1h, until tender. Place the chicken joints on a serving dish, pour the sauce over them and sprinkle with parsley.