



Braised Chicken with White Wine and Pancetta *(an original from JBug's Kitchen)*

1 tablespoon olive oil
4 ounces pancetta, diced
4 skinless bones chicken thighs (about 1 pound)
Salt and pepper to taste
Flour for dredging
1 large onion, chopped
3 cloves garlic, minced
1/2 teaspoon dried sage, crumbled
1/2 teaspoon dried thyme
2/3 cup white wine
1/2 cup chicken stock

Heat oil in a large sauté pan over medium high until shimmering. Add pancetta, lower heat and cook slowly until golden brown and crisp. Remove from pan leaving drippings. Wash and dry chicken and season with salt and pepper. Dredge in flour shaking off excess then add to sauté pan and cook on both sides until golden brown. Remove from pan and set aside. Add onion to pan, sautéing until soft and transparent. Add garlic, sage and thyme. Cook for 3 minutes, stirring often. Add white wine and chicken stock, scraping any browned bits from bottom of pan. Return chicken and pancetta to pan, cover pan and reduce to a simmer. Cook until chicken is very tender - about 20 minutes. Makes 3 to 4 servings.