

J. Rickards Winery



CRISPY SKIN CAST IRON CHICKEN THIGHS

Prep time: 5 min | Cook time: 40 min | Total time: 45 min | 4 servings

Recommended wine pairing: *J. Rickards Barbera*

INGREDIENTS

4 chicken thighs, bone-in, skin on
3 Tbsp salted butter
4–6 garlic cloves, smashed
3 sprigs rosemary
3–4 Tbsp vegetable oil
lemon pepper seasoning (with salt)
white wine (such as *J. Rickards Viognier*)

DIRECTIONS

- 1 Preheat oven to 350°F. In a large cast iron skillet, heat vegetable oil on high until just before smoking point (the oil will begin to shimmer on the surface). Turn heat down to medium.
- 2 Pat chicken thighs dry with a paper towel or cotton kitchen towel. Season both sides with lemon pepper seasoning. Lay the chicken thighs *skin side down* in the hot oil (careful not to splash!), being sure to space them evenly in the skillet. Sauté until golden brown, about 6 minutes. DO NOT FLIP.
- 3 Place the entire cast iron skillet into the oven and cook for 25–30 minutes, until chicken thighs reach an internal temperature of 165°F (cooked through).
- 4 Return the skillet to the stove top and spoon off most of the rendered fat, leaving just two Tbsp, and turn the heat on high. Add a splash of white wine to deglaze, and scrape up all the good brown bits in the bottom of the pan. Add butter, garlic, and rosemary.
- 5 Flip chicken thighs and baste, spooning the juices and butter over the chicken repeatedly, for about 2 minutes.
- 6 Serve skin-side up, and drizzle with pan drippings!