

A Recipe from KNOPF

SPRING RADISH, CHICKEN AND SCALLION DINNER



INGREDIENTS

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| 1/2 lb whole trimmed red radishes | Salt |
| 8-10 large scallions | Herb bouquet: 1 bay leaf, 1/2 tsp thyme, 1/2 tsp tarragon, 4 sprigs parsley |
| 2 carrots | 1/4 cup heavy cream |
| 1 onion | 1/2 lb plus 1 Tb butter |
| 2 celery stalks | Juice of 1 lemon |
| 4 cups chicken broth | Freshly ground pepper |
| 2 1/2-3 lb frying chicken | |
| 1 cup dry white wine or vermouth | |

Wash radishes; set aside. Wash and trim scallions, leaving 1-1 1/2 inches of green. Chop carrots, onion, and celery. Combine chicken broth and 2 cups water, add the chopped vegetables, and simmer for 15-20 minutes. Strain broth, setting aside 2 cups.

Meanwhile, wash and cut chicken into serving pieces and arrange in a large saucepan or casserole. Pour in wine and remaining broth to cover (adding additional broth or water if needed). Lightly salt, add herb bouquet, then bring to a boil, reduce heat, cover, and slowly simmer chicken (or poach in a 325° oven). After 15-20 minutes, remove light meat; keep warm while dark meat finishes (5-10 minutes longer).

While chicken is cooking, boil down 2 cups reserved broth to 1/4 cup. Heat cream; keep warm. Add 1 tablespoon cream to broth; boil again until slightly thickened. Cut 1/2 pound cold butter into tablespoons. Over low heat, add butter to broth reduction tablespoon by tablespoon, whisking constantly. (The sauce will thicken to a mayonnaise consistency.) As you are whisking, squeeze in the lemon juice. After butter is incorporated, beat in remaining warm (not hot) cream. Season and hold over warm water.

Ten minutes before the chicken is cooked, steam-boil radishes with 1 tablespoon butter and 1/3 inch water until tender. Blanch scallions until tender in boiling salted water, 2-3 minutes; drain.

Remove chicken (saving broth for other uses). On individual plates, arrange separate portions of chicken, scallions, and radishes. Spoon the sauce over. It will just lightly cover the chicken and vegetables, allowing the delicate creamy chicken, light green scallion, and pale rose radish colors to show through.

SERVES 4

