

Cooking at Riegelmann's

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"Brick" Style Chicken with Creamy Basil Polenta & Tomato Confit

Brick Style Chicken (repeat for multiple chicken portions)

Wrap a brick or other similarly shaped weight tightly in aluminum foil, set aside. The weight or "brick" helps the skin get nice and crispy and the chicken cooks faster and stays juicier.

Preheat oven to 450 F.

De-bone a half chicken and pat the skin dry. Season the skin side with kosher salt and black pepper. In a sauté pan large enough for the chicken, add enough canola oil to cover the bottom of the pan. Heat oil just until wisps of smoke start to appear. Carefully place chicken in the pan, skin side down, turn off heat. Season the flesh side of the chicken and place "brick" on top. Immediately put chicken in the oven for about 15 minutes. Check for doneness, cook more if not done. Serve immediately with Creamy Basil Polenta and Tomato Confit.

Tomato Confit (about 8 portions)

Roma Tomatoes	10
Onion, julienne	1/2 cup
Olive oil	1 1/2 cups
Fresh thyme leaves	3/4 Tablespoon
Fresh basil leaves, chiffonade	2-4 Tablespoons
Kosher salt	1/2 Tablespoon
Black Pepper	1/4 Tablespoon

Peel tomatoes, slice in half lengthwise, and place in a stainless steel bowl along with the remaining ingredients. Mix well to distribute ingredients evenly.

Pour out onto a parchment paper lined sheet pan and bake at 225 F for 6-8 hours, or until tomatoes are dried about half way through. Tomatoes will shrink but should still be moist. Remove from oven and allow to cool at room temperature. Store tomato confit with all of the oil in an airtight container in the refrigerator for up to two weeks. If confit is not covered with oil, add enough to cover.

Heat slightly before serving.

Creamy Basil Polenta (about 8 portions)

Water	3 1/2 cups
Kosher salt	2 1/4 teaspoons
Polenta (corn grits)	1 cup
Butter	2 oz
Cracked Red Pepper	pinch
Chopped Parsley	1 teaspoons
Chopped Basil	2 teaspoons
Pecorino Romano, grated (or other cheese)	1/4 cup
Heavy Cream	To adjust consistency

Combine water and salt and bring to a boil. Stir in polenta and return to a low simmer. Mixture will be very thick. Allow to cook for 20-30 minutes, stirring frequently to avoid scorching.

Add butter, red pepper, parsley, basil and cheese. Mix well.

Adjust final creaminess to your taste using heavy cream. Serve right away

Adjust seasoning if necessary.