

## BRAISED CHICKEN WITH APPLES AND SAGE

SERVES 4

Active time: 20 min Start to finish: 50 min

- 8 chicken thighs with skin and bones (3 lb)
- 1¼ teaspoons salt
- ½ teaspoon black pepper
- 1 tablespoon olive oil
- 1 tablespoon unsalted butter
- 1 tablespoon packed brown sugar
- 2 apples (preferably Gala; ¾ lb total), peeled, cored, and cut into ½-inch-thick wedges
- ½ cup chopped shallots (2 to 3)
- ⅔ cup reduced-sodium chicken broth
- 1 teaspoon cider vinegar
- ½ teaspoon chopped fresh sage

► Pat chicken dry and sprinkle all over with salt and pepper. Heat oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then brown chicken well, starting with skin sides down and turning over once, 10 to 12 minutes

total. Transfer chicken to a plate and pour off all but 1 tablespoon fat from skillet.

► Add butter, brown sugar, apples, and shallots to fat in skillet and cook over moderate heat, stirring occasionally, until apples are browned, about 5 minutes.  
► Add broth, vinegar, and sage and deglaze skillet by boiling, stirring and scraping up any brown bits, 1 minute. Return chicken, skin sides up, to skillet along with any juices accumulated on plate. Reduce heat and simmer, loosely covered with foil, until chicken is cooked through and sauce is slightly reduced, 20 to 25 minutes.

## WILTED CABBAGE WITH MUSTARD AND HORSERADISH

SERVES 4

Active time: 15 min Start to finish: 30 min

- 3 tablespoons unsalted butter
- 1 large onion, halved lengthwise and thinly sliced

- 2 to 2½ lb green cabbage, quartered, cored, and cut crosswise into ¼-inch-thick strips (12 cups)

- ¾ teaspoon salt
- 1 cup water
- 1 tablespoon coarse-grain mustard
- 1 teaspoon bottled horseradish
- 1 teaspoon all-purpose flour

► Heat butter in a 12-inch heavy skillet over moderately high heat until foam subsides, then sauté onion, stirring occasionally, until lightly browned, about 5 minutes. Stir in cabbage, salt, and ½ cup water and cook, covered, stirring occasionally, until cabbage is just tender, about 12 minutes. Transfer to a serving dish.

► Whisk together mustard, horseradish, and flour in skillet, then add remaining ½ cup water and whisk until combined well. Simmer 2 minutes, then stir into cabbage. Season with salt and pepper.

For more EVERY DAY recipes, see page 171.

A little sweet, a little sour, braised chicken with apples and sage makes a satisfying winter supper; buttery cabbage completes the meal.



**20**min