

Tanya's Soup Kitchen's Famous Flint Hills Chicken

Ingredients:

1. 2-3 slabs of chopped Bacon (or sub 3 tbl butter)
2. 2-3 garlic cloves minced
3. 1 small onion diced
4. 1/2 lb of white mushrooms, chopped (reserve 1/2 cup for blitzing)
5. 1/2 lb of portabella mushrooms, chopped
6. 1/2 c. white wine or sherry
7. 1 tsp dried sage, thyme, and ground mustard (may substitute dijon)
8. pinch of nutmeg
9. 4 cups. Chicken Stock
10. 2 cups Whole Milk
11. 2 cups Heavy Cream (may sub half and half or just use more whole milk)
12. 4 oz. of room temperature cream cheese
13. 1 tablespoon fresh chopped rosemary and fresh sage
14. Salt and pepper to taste
15. 4-6 chicken thighs bone in skin on (or whole roasted chicken, pulled for soup)
16. jasmine rice or long grain white rice to serve as entree
17. roux for thickening: equal parts of fat 1/4 cup flour to butter or bacon grease, or 1/2 c. flour to fat

Instructions:

Gravy or Soup

1. In a stock pot cook off chopped bacon until golden and crispy.
2. Remove from pot and set aside for garnish, leaving bacon grease to saute diced onion, chopped mushrooms, and minced garlic in until onions are translucent.
3. Add all dried herbs and stir in white wine, cook for 5 minutes for a white wine reduction.
4. In another bowl add reserved mushrooms and puree with an immersion blender, until it becomes a mushroom paste. Add to your stock pot.
5. In the same bowl or blender (cause who wants to dirt more dishes) puree milk and cream cheese to make sure it is well blended with your soup/gravy.
6. Add remaining stock and cream, bring to a boil.
7. To make your roux mixture use melted butter or bacon grease and mix with flour until you create a paste.
8. Depending on if you are making soup add 1/4 cup or 1/2 for gravy.
9. Add fresh herbs and salt and pepper to taste (Start with a tsp of each, until it reaches your taste. Remember less is more.)

10. If making as a soup add roasted chicken before rouxing, to make sure you get the right consistency for you and yours.

Entree

1. Preheat oven to 375.
2. Add your chicken thighs to a deep dish pan, sprinkle with salt, pepper and granulated garlic.
3. Cook for 10-15 minutes until golden and the skin is a bit crispy.
4. Pull and top with gravy until completely coated.
5. Cook for another 30 minutes, until your chickens reach around 170-175 degrees.
6. Serve on top a bed of fragrant rice of your choice.
7. Top with reserved bacon and chopped parsley!
*Your gravy should become more soup like with the delicious fats and juices the chicken will release. You will have leftover gravy. (You can always freeze until next time or use it in another dish.)