



# Pinot Gris Braised Chicken

**Chef Tim Hill**  
**CENTER Banquet Kitchen**

- 3 lbs Chicken Thighs and Legs
- 3 T Olive Oil
- 2 ea Garlic Cloves, lg, chopped
- 2 ea Bay Leaf
- 3 cup Oregon Pinot Gris
- 1 cup Chicken Stock
- 2 ea Onion, lg, yellow, diced
- 3 ea Parsnips, lg, diced
- 5 ea Celery stalks, lg, diced
- Salt and Pepper to taste

Sear chicken in a large stock pot (with olive oil). Remove once browned. Add the onions, parsnips, celery and garlic to the stock pot and cook until they start to become fragrant and soft. Deglaze with wine. Add remaining ingredients (including chicken) and cook covered for about an hour or until the chicken is tender. Remove the chicken from the braising liquid. Reduce the liquid to form about one cup of glaze and pour over the chicken.

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