

Old lady chicken

Ingredients

1.2 kg chicken pieces (legs, breasts or thighs- whatever you prefer)
600ml white wine (can be less, takes a long time to evaporate)
3 tbsp white wine vinegar
2 shallots, finely sliced
2 carrots, roughly chopped
1 celery stalk, roughly chopped
4 bay leaves
2 cloves
salt
10 black peppercorns
40g butter
4 lemon slices

Method

1. Place all ingredients into a large saucepan or casserole dish.
2. Bring to the boil. lower the heat and cover with a lid, but not completely, so some of the steam can escape.
3. Cook gently for about 50 minutes, turning halfway through, until the chicken pieces have cooked through and are golden-brown on all sides and the liquid has been absorbed.
4. Remove from the heat and serve with rice.

Notes: Make sure to check on the chicken every 15 minutes or so to prevent any severely burnt layers from forming on the bottom, it tastes like shit.