

Cozy Dinner

May 25, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



There's something about the potato, I can never get enough! From its many variations what's not to love. I love a super crispy, fluffy inside, golden French fry. But were not here for the fry today, nope. We are here for the heavenly mashed potato! Ever make mashed potatoes? Whip them too much and you have a gooey stringy gelatinous mess. Or just not smooth enough, full of lumps. Let me tell you a secret, restaurants use ricers to make that velvety texture we all love. But not everyone has one, so I'm going to show you my trick on making a very smooth delicious mashed potato. And you can pair with

almost anything! I'm going to pair it with a simple pan seared chicken, why? Because I can make a gravy right in the pan and I love gravy over my mash!

Serves: 4 Total time: 1 hour

For the Chicken:

- 4 (12-ounce) bone-in split chicken breasts, trimmed, skin on
- Salt and pepper
- 1 tbspn paprika
- 2 cloves of garlic – crushed and minced
- 2 tbspn of flour
- 1 tablespoon vegetable oil
- 1 large shallot or red or yellow onion small mince
- 3/4 cup chicken broth
- 1/2 cup dry vermouth or white wine
- 2 sprigs fresh thyme
- 3 tablespoons unsalted butter, cut into 3 pieces and chilled – for chicken
- 3 lbs of potatoes roughly 5 -6 large potatoes
- Kosher salt and freshly ground black pepper
- 1 cups heavy cream
- 3 tablespoons unsalted butter – for mash
- 2 tablespoons chopped chives or parsley for garnish

For the chicken: Adjust oven rack to middle position and heat oven to 450 F. Pat chicken dry with paper towels and season with salt and pepper and paprika. Dust with flour. Pat flour into chicken. Set aside.

Heat oil in 12-inch oven-safe skillet over medium-high heat until just smoking. While pan is getting hot. Grab your potatoes and wash them well. Place into a large pot with water, potatoes must be submerged. Add a generous amount of salt, 2 to 3 tablespoons. Cook potatoes until fork tender, about 20 minutes. Now let's cook the chicken breasts: skin side down, until well browned, 6 to 8 minutes. Flip breasts and brown lightly on second side, about 3 minutes. Flip breasts skin side down, transfer skillet to oven and finish cooking in the oven for about 15 minutes.

Remove skillet from oven (skillet handle will be hot). Transfer chicken to serving dish and allow to rest while making sauce.

For the sauce: Being careful of hot skillet. Add shallot or onions and cook over medium heat until softened, about 2 minutes. Stir in broth, no broth no worries. Mix a little bit of bouillon with water or a touch of cream, vermouth or wine, and thyme sprigs, salt and pepper, scraping up any browned bits, and simmer until thickened, about 6 minutes.

Discard thyme sprigs and stir in any accumulated chicken juices. Reduce heat to low and whisk in butter, 1 piece at a time. Now our potatoes should be done. Remove from water and cool. Once they are cool enough to touch, grab a box grater and peel back some skin exposing the inside and grate - the skin will just fall no worries. No box grater - a good 'ole fork works. Use the fork as a rake going back and forth raking the potato, continue until all broken down. Add all your potatoes into a large pot on low heat and add in cream and butter, any chives go ahead throw them in. Stir until nice and smooth. Taste for seasoning and adjust. Serve yourself some mash and chicken.... spoon over some gravy and enjoy!