

Rosemary Prosciutto Chicken with Roasted Garlic Sherry Sauce—from Wini Moranville's *Bonne Femme* cookbook

Makes 4 servings

- 1 Tablespoon fresh rosemary or ½ teaspoon dried rosemary, crushed
- ¼ cup diced prosciutto (about 1 ounce)
- 4 bone-in, skin-on chicken breast halves (6-8 ounces each)
- 3 Tablespoons unsalted butter (or olive oil)
- Salt and freshly ground pepper, to taste
- 4 garlic cloves, peeled
- ½ cup low-sodium chicken broth
- ½ cup dry sherry

Preheat oven to 450°F.

Combine the rosemary and prosciutto on a cutting board. Using a chef's knife, chop the two ingredients together, mincing finely and blending well. Gently run your fingers between the skin and meat of the chicken breasts, taking care not to tear the skin as you loosen it. Tuck the rosemary, prosciutto mixture under the skin of the chicken breasts, rub the skin all over with 2 tablespoons of the softened butter (or olive oil); season with salt and pepper.

Place the chicken breasts, skin side up, in a flameproof roasting pan large enough to hold them in one layer. Roast for 15 minutes. Reduce the heat to 375°F; add the garlic cloves to the pan and roast until the internal temperature of the chicken registers 170°F on an instant-read thermometer, about 25 minutes more, spooning the accumulated juices over the chicken once halfway through this cooking time.

Transfer the chicken to a platter, cover with foil, and set aside. Add the chicken broth and the sherry to the roasting pan and place the pan over medium-high heat. Bring to a boil, stirring to loosen any browned bits from the bottom of the pan while mashing the roasted garlic with the back of the spoon. Boil until the liquid is reduced by half, 3-4 minutes. Stir in the remaining tablespoon of butter to thicken the sauce.

Arrange the chicken on four plates, top with a little sauce, and serve.