Winner Winner Lemon-Tarragon Chicken

Serves 4

Ingredients

- 6 chicken thighs, bone in and skin on (trim any extra skin that hangs off the thigh)
- Salt, ground black pepper and smoked paprika (be generous with the seasoning)
- 3 large egg yolks, room temperature Important!
- 6 Tbsp fresh lemon juice
- ¾ cup chicken stock
- ⅓ cup black olives, oil cured
- Fresh tarragon leaves (1 ½ Tbsp chopped) and some tarragon sprigs to garnish
- Extra lemon slices to garnish

Instructions

Preheat oven to 425, line a rimmed cookie sheet with foil and place the dried thighs on the foil with the skin up. Pat the salt, pepper and paprika into the skin so it stays put. Bake about 35-40 minutes.

When you are ten minutes away from the chicken being finished, whisk the yolks and add the lemon juice in a bowl. Heat the chicken stock in a small saucepan until it boils, and slowly pour this into the yolk/juice mixture while whisking vigorously. Put this back into the saucepan and gently heat on medium low just until it gets a little thicker - you have to whisk constantly here so nothing curdles. Don't let the mixture simmer or boil at all. When it is a little thick, take it off the heat.

Cover a platter (one with a bit of a rim so the sauce doesn't drip of) with the lemon sauce.

Remove the chicken pieces from the roasting tray and use tongs turn them over a few times so they are glistening with the drippings. Place the pieces, skin side up, on top of the sauce. Scatter the olives about, and sprinkle the chicken with chopped tarragon.

Serve with a large seasonal salad and steamed green beans or broccoli. Enjoy!