

PARMESAN CHICKEN DRUMSTICKS WITH ROSEMARY WHITE BEANS or maybe you'll just call this "Chicken and Beans"

4 servings

You can skip the bacon and just sauté the chicken thighs in canola oil if that makes more sense for you. Maybe you have no bacon tonight. This recipe halves easily and could, then, perhaps be made all in one pan--pushing the chicken to one side while you cooked the vegetables, perhaps with a cover to insure the drumsticks are cooked through.

- Canola oil
- 2 pieces of bacon, chopped into 1/2-inch pieces
- Kosher salt and fresh ground pepper
- **Aleppo pepper** (a tish milder, but oh-so-good Middle Eastern pepper) or a bit less if using regular crushed red pepper
- 8 chicken legs
- 1/2 cup each: chopped onion, carrot, fennel bulb, and celery
- 2 tablespoons chopped fresh rosemary (1 tablespoon, crumbled in your hand, if using dried)
- 2 cloves garlic, minced
- 1/4 cup white wine--can sub water
- 2 15-ounce cans **Cannellini (white kidney) or white northern beans**, rinsed and drained or 3 cups **freshly-cooked white northern beans**
- 1 15-ounce can chopped tomatoes
- 1/4 cup chopped fresh parsley—for garnish, optional
- 1/2 lemon
- Grated Parmigiano-Reggiano cheese (1 ounce or 1/4 cup grated)

Preheat oven to 350 degrees Fahrenheit. Place rack at center.

1. Heat large, deep sauté pan or skillet over medium-high heat with a drizzle of oil. Cook bacon (if using) stirring often, until nearly crispy. Remove to a paper towel-lined plate and reserve. Pat chicken dry; season with salt, pepper, and Aleppo pepper. Add another tablespoon or two of oil to the pan and heat through.

2. Place chicken in hot pan with and cook until very brown and crispy on one side; turn and repeat with the other side. Remove drumsticks to a parchment paper-lined baking sheet or a lightly greased 3-quart Pyrex casserole dish and place in preheated oven to finish cooking for another 15 minutes or more **or** until juices run clear when pierced and instant thermometer reads 160 degrees Fahrenheit.

3. While chicken is roasting in the oven, sauté onion, carrot, fennel,

and celery in sauté pan with rosemary for 10 minutes over medium high heat, stirring often, or until vegetables are softening. Stir in garlic; cook one minute. Pour in wine and cook, stirring for 2-3 minutes, scraping up any browned bits until wine is reduced. Add drained beans and can of tomatoes, stir well, season with salt, pepper, and a pinch of Aleppo or crushed red pepper. Stir the reserved cooked chopped bacon back into the beans. Cook another couple of minutes to heat through and marry flavors, stirring regularly.

4. Taste bean mixture and adjust seasonings. Cover and keep warm, if necessary, until chicken is done. (If beans dry out while you're waiting, stir in a couple of tablespoons of water and warm through.)

5. To serve, divide beans and vegetables between 4 shallow bowls and top with two chicken legs each. Garnish with parsley, if using, a squeeze of lemon, and a spoonful of grated cheese. Serve hot or warm.