

FROM THE JPB CULINARY LABS



ASHEVILLE, NC

InstantPot Lemon & Herb Chicken Rillettes

Ingredients:

1 1/2 lbs. bone-in chicken thighs with skin on (about 6 medium pieces), fresh or frozen is fine.

1 whole head of garlic, cloves separated and peeled

4 sprigs of fresh rosemary

1 1/2 tsp. kosher salt (plus more to taste)

1 lemon cut into 6-8 segments

2 Tab. Macon-Villages white wine (or sherry)

Freshly boiled water (about 1 1/2 quarts)

1 C. rendered chicken fat



Place chicken thighs in the bottom of your InstantPot (I use the 3Q. mini version). Sprinkle garlic cloves, lemon wedges, rosemary sprigs, salt, and wine over the chicken pieces. Pour hot water to the max-fill line on your IP and set to pressure cook on high for 40 minutes if using frozen thighs, 25 minutes for fresh chicken thighs. Allow your IP to rest for a minimum of 10 minutes before releasing the pressure.

Remove chicken thighs, garlic cloves, and lemon wedges and allow to cool slightly. The remaining stock in your IP should be strained and set aside to use for future recipes. Don't forget to skim and save **all** that precious chicken fat! You'll need 1 C. of rendered chicken fat to fully moisten the rillettes and likely will not render nearly that much from these 6 pieces of chicken. Plan in advance and have extra fat on hand as there really is no substitute and without it... your rillettes will be dry and difficult to spread.

Shred the chicken thighs into a large bowl. Run your thumb down each lemon wedge, squeezing out all the braised lemon pulp (avoiding the seeds) into the mixing bowl. Toss in the softened garlic cloves and using a wooden spoon, gently mash and fold the mixture while drizzling in chicken fat until it looks like a moist tuna salad. Pack rillettes into individual serving jars, top with a layer of chicken fat and refrigerate.

Makes about 3 cups.



Bring your jar of rillettes to room temperature before serving. This will greatly improve texture and helps allow the lemon and herb aromas to fully open.

Serve with a chilled glass of our Domaine des Gerbeaux Macon-Villages, buttery green olives, and fresh country bread. Rillettes is the perfect portable snack that travels well and is meant to be shared with friends and good wine!