



Rosemary-Garlic Chicken Quarters

3-4 Carrots 2 ½ lbs. chicken leg quarters/drumsticks	Place Carrots into Slow Cooker Remove Skin from Chicken & Trim Fat
Seasonings: 2 Tablespoons chopped fresh rosemary 1 ½ teaspoons pimentón or paprika <i>(pimentón is sweet smoked spanish paprika)</i> 1 ½ teaspoons kosher salt 1 teaspoon freshly ground pepper	Pat the meat dry with paper towels before seasoning. Stir Together Seasonings and Rub onto Chicken
6 Garlic cloves, sliced 2-3 Tablespoons Olive Oil	Sauté garlic in hot oil in a large skillet over medium heat 2 minutes or until golden brown. Transfer to a bowl using a slotted spoon; reserve oil in skillet.
Chicken (cook half if too much for a pan)	Cook half of chicken in reserved oil in skillet 3 to 4 minutes on each side or until deep golden brown. Transfer to slow cooker, reserving drippings in skillet. Repeat with remaining chicken.
1/2 cup Chicken Broth (with cooked garlic)	Add broth and garlic to reserved drippings in skillet, and cook 1 minute, stirring to loosen particles from bottom of skillet; pour over chicken in slow cooker.
2 pounds fingerling Yukon gold potatoes, halved 1 teaspoon Olive Oil 1 tsp. Salt ¼ tsp. Pepper	Toss potatoes with olive oil, salt and pepper. Add to slow cooker. Cook on Low (3-4 Hours)
Garnish: Fresh Rosemary	Transfer Chicken, Potatoes & Carrots to a serving platter, and pour juices from slow cooker through a fine wire-mesh strainer into a bowl; skim fat from juices.

The **Art of Browning** Browning meats and poultry before simmering in the slow cooker yields major depth of flavor plus a picture-perfect presentation, so don't be tempted to skip it.

Set a heavy stainless-steel or well-seasoned cast-iron skillet (not nonstick) over **medium to medium-high heat for 2 to 3 minutes or until hot enough for the oil to shimmer--the meat should hiss and sizzle as soon as it hits the pan.** Be sure not to crowd the pan; doing so drops the temp, causing the meat to steam rather than form a crisp crust. **Don't turn the meat until the bottom is well-browned.**