

<https://food52.com/recipes/22764-chicken-or-rabbit-in-creamy-dill-garlic-sauce>

- 2-3 lbs of boneless chicken or turkey thigh
- 2 tablespoons all-purpose unbleached flour
- 3 tablespoons butter for browning the meat
- 1 cup chicken stock or white wine, divided in half
- 1 cup sour cream
- 4 cloves garlic, minced
- 1 very large bunch of fresh dill weed, finely chopped

Directions

1. Cut up the meat, season liberally with salt and pepper, set aside for about 10 minutes.
2. Sprinkle flour over the meat pieces and turn to coat all over.
3. Melt butter in a large skillet or Dutch oven over medium/high heat, until lightly brown and bubbly.
4. Drop the meat pieces into the butter and brown on all sides until golden and no raw sides are showing anywhere. Add 1/2 cup of wine or stock and scrape the bottom of the skillet with a spatula to deglaze. Stir well.
5. When the wine is almost out, add the remaining wine or stock, sour cream, garlic, and all but a handful of chopped dill. Stir very well until smooth and creamy.
6. Reduce heat to simmer. Taste for salt and adjust if necessary.
7. Cover snugly and simmer for about 15-20 minutes, until meat is tender. Add remaining dill, stir once and serve.