

Spatchcocked Braise-Roasted Chicken with Pan Roasted Yukon Gold Wedges

Adapted from Amanda Hesser/food 52

Serves 4:

Ingredients

1 - 4 pound chicken, preferably organic
1/4 cup kosher salt
2 tablespoons sugar
kosher salt and freshly ground black pepper
2 tablespoons olive oil
1 tablespoon unsalted butter
1 large or 2 small shallots, thinly sliced
2 to 3 garlic cloves, thinly sliced
1/3 cup dry white wine or sherry
2 sprigs each rosemary, thyme, tarragon
1 lemon, thinly sliced
1 cup chicken stock, preferably homemade or low sodium

4 large Yukon gold potatoes
kosher salt and freshly ground black pepper
2 tablespoons olive oil
2 sprigs rosemary
2 to 3 smashed garlic cloves

Preparation

Brine chicken: immerse in a solution of water, kosher salt and sugar; soak overnight, or for 20 minutes. Rinse chicken after brining, and pat dry with paper towels.

Preheat oven to 425 degrees.

To spatchcock or butterfly chicken, turn breast side down and cut through either side of backbone.

Turn the bird breast side up and flatten by cracking breastbone with your hands.

Season well with kosher salt and freshly cracked black pepper.

Heat a heavy pan over a medium flame and melt a mix of olive oil and unsalted butter.

Sear chicken skin side down and remove it from the pan.

Add shallots and garlic to the fat in the pan and cook until golden.

Deglaze with wine or sherry and reduce slightly; add herbs and thin slices of lemon.

Place chicken back into pan skin side up.

Add chicken stock and put into preheated oven to braise for 30-40 minutes.

To make Pan Roasted Yukon Gold Wedges, cut potatoes and season with kosher salt and black pepper.

Heat a pan (preferably cast iron) over medium heat with olive oil.

Add rosemary sprigs and smashed garlic cloves.

Add potatoes and cook wedges until they brown; place pan in oven next to cook for 30 minutes or so.

Midway through, flip potato wedges so that both cut surfaces get nicely browned.

Chicken is done when instant read thermometer in meaty part of thigh reads 170-180 degrees.

The sauce in the pan should be nice and thick, the lemon slices cooked through.

Carve the chicken into quarters and be sure to douse each portion with the pan sauce and lemon slices.

passioneats | 2.03.2011

www.passioneats.com