

Cast Iron Chicken with Pan Gravy

Adapted from *Merrill Stubbs/food 52*

Serves 4:

Ingredients

1-4 to 4 1/2 pound organic chicken

olive oil

kosher salt and freshly ground black pepper

Pan Gravy:

2 whole smashed garlic cloves, peeled or not

1 or 2 large rosemary sprigs (other woody herbs work too)

1/2 cup white wine

1 cup hot water

Preparation

Bring chicken to room temperature; move shelf to top third of oven and place a cast iron skillet on it.

Preheat oven to 480 degrees, or thereabouts.

Prepare a ramekin with a mixture of kosher salt and freshly ground black pepper.

Pat chicken dry inside and out with paper towels; rub bird all over with olive oil.

Season liberally inside and out with salt and pepper mixture.

Place chicken, breast side up, into hot pan in oven—it should sizzle.

Close the door and set timer for 35 minutes.

Place an instant read thermometer into thick part of thigh—it should read 165 degrees or higher.

If not, close oven door and wait 10 minutes more.

When it's done, carefully move pan to stovetop.

Place chicken on a cutting board; cover with foil.

While chicken rests, use drippings and beautiful brown bits in pan to make a gravy.

Pour off any excess fat in the pan, leaving about a tablespoon of oil.

Place skillet over medium high heat and add smashed garlic cloves and a sprig or two of rosemary.

Sauté for a minute until garlic slightly softens.

Add white wine to deglaze pan, scraping up bits from the bottom, and reduce by half.

Pour in a cup of hot water and adjust heat so that the sauce is bubbling vigorously.

Reduce for about 3 minutes—the bubbles will help the gravy emulsify.

Taste and adjust seasoning, if needed.

Carve chicken and serve with the pan gravy.

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