

Chicken in a Pot

Servings: 4

Source: The Best International Recipe p.181

Ingredients

- 1 Whole Roasting Chicken (4½ - 5 lbs), wings tucked, giblets out
- Salt And Pepper
- 1 Olive Oil
- 2 large Shallots, Halved And Sliced Thin
- 6 medium Garlic Cloves, Peeled And Trimmed
- ½ cup Dry White Wine
- ½ cup Low-Sodium Chicken Broth
- 2 Bay Leaves
- 1 teaspoon Minced Fresh Thyme Leaves
- 2 Unsalted Butter, Cut Into 2 Pieces And Chilled

Method

1. Adjust an oven rack to the lower middle position and heat the oven to 375°F. Pat the chicken dry with paper towels and season with salt and pepper. Add the oil, shallots, and garlic cloves to a large Dutch oven, and lay the chicken on top, breast side up. Cover and bake until an instant-read thermometer registers 160°F in the center of the breast, about 1 hour.
2. Tip the chicken to drain the juices from the cavity into the pot. Transfer the chicken to a carving board, tent loosely with foil, and let rest while finishing the sauce. Pour all the cooking juices into a fat separator and set aside to settle, about 3 minutes.
3. Pour the defatted juices back into the pot and stir in the wine, broth, bay leaves and thyme. Bring to a boil over medium-high heat, and cook until the liquid has reduced to about 1 cup, 5 to 10 minutes.
4. Off the heat, remove the bay leaves, whisk in the butter, and season with salt and pepper to taste; transfer the sauce to a bowl or gravy boat. Carve the chicken and serve, passing the sauce separately.