

Chicken with Tarragon

Servings: 4

Source: French Farmhouse Cookbook, p. 131

Ingredients

- 1 (3 lb) Chicken with Giblets
- Sea Salt and Ground Black Pepper
- 1 large Fresh Tarragon Sprigs, plus $\frac{1}{3}$ cup loosely packed tarragon leaves
- $\frac{1}{2}$ cup Dry White Wine, such as Sancerre or Aligoté
- $\frac{1}{3}$ cup Creme Fraiche or Heavy Whipping Cream
- 2 teaspoons Dijon Mustard
- Tarragon Or Parsley Leaves To Garnish

Method

1. Preheat the oven to 450.
2. Remove the giblets from the cavity of chicken. Season the cavity with salt and pepper, return the giblets, and stuff the tarragon sprigs into the cavity. Truss the chicken and place in a roasting pan. Roast until the skin is golden, puffed, and crisp, and the thigh joint moves easily in the socket, 1 hour to 1 hour and 20 minutes, depending on the size of the bird.
3. Remove the chicken from the oven. Season it all over with salt and pepper, transfer it to a cutting board, and let it rest, breast side down, for at least 20 minutes.
4. Meanwhile, make the sauce: Remove all but 1 tbsp of the fat from the roasting pan, and place the pan over medium-high heat. Add the wine and deglaze the pan, scraping up any browned bits. Cook until the wine is reduced by one third, about 5 minutes. Then reduce the heat to medium, whisk in the creme fraiche and mustard, and cook until reduced by one third, about 4 minutes. Remove from the heat and set aside.
5. Cut the chicken into serving pieces and arrange them nicely on a warmed platter. Cut the giblets into small pieces and add them to the platter. Cover the chicken loosely with aluminum foil to keep it warm while you finish the sauce.
6. Mince the $\frac{1}{3}$ c tarragon leaves. Return the sauce to medium heat, and when it is hot but not boiling, stir in the tarragon. Adjust the seasoning, and pour the sauce over the chicken. Garnish with additional tarragon or parsley. Serve immediately.