

Potatoes that Taste Better than the Chicken

Author: Jean-Georges Vonderichten (chef)

Source: March 2008, Martha Stewart Living



Carolyn T's
Internet
Cookbook

Servings: 4

Notes: The potatoes make this dish. Succulent chicken, juicy, tender, but with these potatoes that have soaked in the butter and oil plus the fat dripping from the chicken. Oh my.

1. Preheat oven to 450 degrees.
2. Butter a medium roasting pan with 3 tablespoons butter and 3 tablespoons oil. Place potatoes in a single layer in roasting pan. Season chicken inside and out with salt and pepper. Place liver, rosemary, thyme, and garlic inside cavity of chicken; using kitchen twine, tie legs together to enclose. Rub chicken with remaining 3 tablespoons each of butter and oil. Place chicken on top of potatoes on one of its sides.
3. Transfer roasting pan to oven and roast for 20 minutes. Turn chicken onto its other side and continue roasting 20 minutes more. Turn chicken, breast side up, and add 2 tablespoons water to pan; continue roasting until juices run clear and the internal temperature reaches 165 degrees on an instant-read thermometer, 10 to 20 minutes more.
4. Carve chicken in roasting pan allowing the juices to combine with the potatoes. Serve from the roasting pan, spooning pan juices over potatoes. Sprinkle with fleur de sel.

6 tablespoons unsalted butter
6 tablespoons grapeseed oil
2 pounds Yukon gold potatoes, peeled and cut into 1-inch pieces
3 pounds chicken, wings removed
Coarse salt and freshly ground black pepper
1 whole chicken liver
4 sprigs fresh rosemary
4 sprigs fresh thyme
1 head garlic, halved crosswise
Fleur de sel, for serving

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

*Per Serving (excluding unknown items): 1064
Calories; 77g Fat (65.4% calories from fat); 50g
Protein; 41g Carbohydrate; 3g Dietary Fiber; 305mg
Cholesterol; 194mg Sodium. Exchanges: 0
Grain(Starch); 6 Lean Meat; 0 Vegetable; 11 1/2 Fat.*
Your Text Here