

Spatchcock Roasted Chicken and Pan Gravy (courtesy of Reginald F. Giancola III, Exec. Chef Magic Tree Pub & Eatery)

Ingredients

1 Fryer Chicken 4-5 lbs.
2 gallons brine (recipe below)
6-8 oz. compound butter (recipe below)
4 carrots peeled
5 stalks celery
2 onions quartered
8-10 cloves garlic
5 sprigs thyme
5 sprigs rosemary
2 cups white wine
2 quarts chicken stock
½ lb. butter (2 sticks)
½ lb. all-purpose flour (1 ¾ cups)

Preparation

Brine chicken for minimum of 24 hours. Remove chicken from brine and dry thoroughly, discard brine. Pre-heat oven to 375°. Remove the backbone of chicken with sharp knife. Prepare large roasting pan by laying carrots, celery, garlic and herbs in center. This will serve as the roasting rack.

Carefully separate the skin from the breasts and thighs of the chicken, do not remove. Use this pocket to stuff with compound butter, be sure to evenly distribute. Rub the compound butter over the exterior of the chicken and season liberally with salt and pepper. Open the chicken and place on top of vegetable “rack” breast side up. Add 1 cup of white wine and 1 cup chicken stock to roasting pan. Place pan in oven and cook for 15 minutes, then turn down temperature to 350° and cook for another 30 minutes. Baste chicken a few times with pan juices. Cooking time may vary, cook until thigh temperature registers 165°.

Remove chicken from pan and set on board breast side down, cover with foil.

Place roasting pan with pan juices, herbs and vegetables on stove top over high heat. Deglaze pan with remaining white wine scraping bits from bottom. Add remaining chicken stock and bring to a boil for 10 minutes. Strain liquid into sauce pot. Make roux by melting 2 sticks of butter and mix in flour, cook for 5 minutes and allow to cool. Add roux to liquid in sauce pot, a little at a time until gravy is at desired thickness. Simmer on low for 30 minutes. If desired, strain gravy again.

Brine Recipe

- 1 gallon water
- 1 cup kosher salt
- 1 cup granulated sugar
- 2 oranges cut in half
- 2 lemons cut in half
- 8-10 springs of thyme
- 8-10 sprigs of rosemary
- 1 gallon ice cubes

Preparation

Combine water, salt, sugar, thyme, rosemary, oranges and lemons in a stock pot. Bring to a boil, until sugar and salt are dissolved. Add ice cubes to cool brine down. If pot is large enough to submerge chicken, use that pot. If not, add to brine bag or larger pot, add chicken. Cover and refrigerate for 24 hours.

Compound Butter

- 1 lb. butter softened (4 sticks)
- 1 lemon, juiced and zested
- 1 tbsp. chopped thyme
- 1 tbsp. chopped sage
- 1 tbsp. chopped rosemary
- 1 tbsp. chopped parsley

Preparation

Mix butter, herbs, lemon juice and zest thoroughly, if needed use food processor. Add salt and pepper to taste.