



Locals Choice Club

Recipes for pairing with Locals Choice
Club December 2017 Selections

www.tastelocalwines.com
707. 857.4900

Thomas Keller's Roast Chicken (with modifications)

Serves 4. Pair with 2014 Praxis Merlot.

Ingredients:

One 2- to 3-pound chicken
Kosher salt and freshly ground black pepper
2 teaspoons+ minced thyme, chopped
rosemary &/or oregano (optional)
Dijon mustard

Preparation:

Preheat the oven to 450°F. Rinse the chicken, then dry it very well with paper towels, inside and out. The less it steams, the drier the heat, the better.

Salt and pepper the cavity, then truss the bird if you want. When you truss a bird, the wings and legs stay close to the body; the ends of the drumsticks cover the top of the breast and keep it from drying out. Trussing helps the chicken to cook evenly, and makes for a more beautiful roasted bird.

Now, salt the chicken- rain the salt over the bird so that it has a nice uniform coating that will result in a crisp, salty, flavorful skin (about 1 tablespoon). (We often salt the outside of the bird the night before & let's it rest on a rack over a plate in the refrigerator overnight to get really crisp skin) Season to taste with pepper.

Place the chicken in an ovenproof sauté pan or roasting pan and when the oven is up to temperature, put the chicken in the oven. I leave it alone-I don't baste it, I don't add butter; you can if you wish, but I feel this creates steam, which I don't want. Roast it until it's done & juices run clear, 50 to 60 minutes. Remove it from the oven and add the herbs, if using, to the pan juices. Baste the chicken with the juices and thyme and let it rest for 15 minutes on a cutting board.

Remove the twine. Separate the middle wing joint. Remove the legs and thighs. Cut the breast down the middle and serve it on the bone, with one wing joint still attached to each. The preparation is not meant to be superelegant. Serve with mustard on the side.

