



Romertopf Chicken with Sherry

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Categories: Main Dish - Römertopf

Servings: 6

Description: One very awesome chicken recipe. You will need a Romertopf clay pot, though.

Preparation Time: 30 minutes

Start to Finish Time: 2 hours 45 minutes

Serving Ideas: Serve with steamed Rainbow Swiss Chard

Ingredients

1 8 lbs Roaster Chicken

1 lg Carrot cut into 2" chunks

1 lg Celery Stalk cut into 2" chunks, including greens

1 med Red Onion cut into quarters

2 T unsalted Butter softened to room temperature

1 T Avocado Oil

4 lg Garlic Cloves 2 cracked, 2 minced

2 fresh Bay Leaf or 2 dried

2 T fresh Thyme

2 T chopped Italian Parsley

1 1/2 T fresh Rosemary, chopped

1 T rubbed fresh Sage

3/4 c Dry Sherry

1 c Chicken Stock

Celtic Sea Salt and fresh ground Tellicherry Black Pepper to taste

Directions

1) Rinse chicken well inside and out let dry. Mix 2 minced garlic cloves with half of thyme, parsley rosemary and sage. Mix softened butter with avocado oil, add garlic and fresh herb mixture. Set aside.

2) Season chicken cavity with salt and pepper. Place about half of the vegetables, bay leaf and remaining herbs and 2 cracked garlic cloves in chicken cavity. Place remaining vegetables in bottom of baker. Set chicken on top of vegetables in baker.

3) Loosen chicken skin by lightly inserting fingers under skin. Rub a small amount of butter/herb mixture lightly under loosened skin. Rub remaining butter mixture on outside of chicken. Season outside of chicken with salt and pepper. Pour sherry around chicken.

4) Preheat oven to 425°F. Place lid on baker and cook for 2 hours. Remove lid of baker and cook for an additional 10-15 minutes or until golden brown. Chicken is done when meat thermometer inserted in thigh area reads 175°F. Let rest for 15 minutes.

Sherry sauce: Remove cooked chicken from baker and keep warm. Strain juices through sieve into saucepan pressing on solids. Add 1 c chicken stock. Bring to boil over medium heat. Mix 2 T cornstarch with 3 T water. Whisk to combine. Reduce heat to low whisk in cornstarch mixture. Simmer on low until thickened. Check seasoning adding salt or pepper if needed. Serve over chicken.