



# Römertopf Chicken with Herb Butter

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Description: Slow cooked in steam and clay pot. Makes for a super good chicken.

Categories: Main Dish - Römertopf

Servings: 6

Start to Finish Time: 2 hours 10 minutes

Cooking Time: 1 hour 40 minutes

Preparation Time: 30 minutes

## Ingredients

1 7-8 lbs Roasting Hen  
 2 med White Onions, chopped to 1" cubes  
 3 lg cloves Garlic, medium chop  
 12 baby Heirloom Carrots, caps on; not peeled  
 2 med Sweet Apples, diced to 1"  
 1/2 lb Red Grapes  
 2 sm Oranges, wedged  
**Ingredients - Herb Butter**  
 1 stick Butter, room temperature  
 Celtic Sea Salt and fresh ground Tellicherry Pepper  
 1/2 t fresh Thyme Leaves  
 2 T fresh Sages Leaves, chopped  
 1 1/4 T fresh Tarragon Leaves, chopped

## Directions - Chicken

- 1) Rinse and clean chicken under cold water. Reserve the giblets and kneck for gravy stock. Pre-heat oven to 490 °F.
- 2) Fill the top of the clay pot and soak for 15 minutes.
- 3) Place the prepared white onions, garlic and baby carrots in the bottom of the clay pot. Season with salt and pepper. Place 1/2 cup of water in the bottom of the clay pot.
- 4) Stuff the cavity of the chicken with the apples, red grapes and oranges. Season with salt and pepper. Tie the legs together to seal the cavity. Place on the onion mixture in the clay pot. Empty the water from the top of the clay pot and place on the bottom portion.
- 5) Place in the oven and cook for 90 minutes. Remove the lid and cook for another 10 minutes or so to brown the skin.
- 6) Serve directly from the clay pot.

## Directions - Herb Butter

- 1) Place the softened butter in a shallow mixing bowl. Sprinkle the butter with Celtic sea salt and black Tellicherry pepper.
- 2) Add thyme leaves, sage leaves and the tarragon leaves.
- 3) With a fork, start to blend the butter and herbs together. Mix well and set aside until ready to use.