



the
RECIPE

COLLECTOR

Recipe Name: Chimkin
From: Tom
Cooking Time: 45 min Serves: 6

1 whole chicken

Fresh herbs (rosemary, thyme, oregano)

Salt + pepper (Kosher salt)

Softened butter

Bacon fat (optional but not really)

Olive oil

Lemon

Garlic

Parsley

- Mortal Kombat the chicken with a pair of scissors. Cut down both sides of spine and yank it out, then snap the breast bone and flip it over to flatten the bird. Tuck the wingtips underneath the breasts so they don't burn.
- Place the bird breast-side-up on a baking sheet covered in aluminum foil. Top with sprigs of herbs. Heavily and completely covered with Kosher salt and 1 t^ep of baking powder.
- Refrigerate overnight or at least a few hours.
- In a bowl, combine butter, bacon fat (!) and finely chopped herbs. Mix together, quantities are vague because it depends on the size of the chicken.

- Once you take the chicken out of the fudge, use your fingers to create a pocket between the membrane and the skin
- Rub butter and spices all over the skin beneath the membrane.
- Rub bacon fat on outside of entire bird.
Top with pepper.
Roast at 450°F for 45 min
Let cool for 10 minutes
Slice and top w/ gremolata

Gremolata

Fresh ~~chop~~ chopped parsley
2 minced cloves of garlic
Zest + juice of 1 lemon
salt + pepper
some olive oil } mix in
a bowl