Engagement Roast Chicken



Recipe courtesy of Ina Garten

Show: Barefoot Contessa: Modern Comfort Food Episode: CHICKEN 101



Level: Intermediate Total: 1 hr 40 min

Prep: 5 min

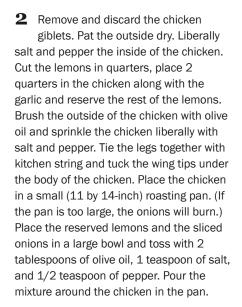
Cook: 1 hr 35 min Yield: 3 servings

Ingredients:

- 1 (4 to 5 pound) roasting chicken
- · Kosher salt and freshly ground black pepper
- · 2 lemons
- 1 whole head garlic, cut in 1/2 crosswise
- · Good olive oil
- · 2 Spanish onions, peeled and thickly sliced
- 1/2 cup dry white wine
- 1/2 cup chicken stock, preferably homemade
- · 1 tablespoon all-purpose flour

Directions:

1 Preheat the oven to 425 degrees F.



- Roast the chicken for about 1 hour and 15 minutes, until the juices run clear when you cut between a leg and a thigh. Remove the chicken to a platter, cover with aluminum foil, and allow to rest for 10 minutes while you prepare the sauce, leaving the lemons and onions in the pan.
- 4 Place the pan on top of the stove and turn the heat to medium-high. Add the wine and stir with a wooden spoon to scrape up the brown bits. Add the stock and sprinkle on the flour, stirring constantly for a minute, until the sauce thickens. Add any juices that collect under the chicken. Carve the chicken onto a platter and serve with the lemons, onions, and warm sauce.

