

## Tante Marie's Cooking School

271 Francisco Street  
San Francisco, CA 94133  
Phone (415) 788-6699 Fax (415) 788-8924

### Tarragon Chicken

*160° for white meat*

3 tablespoons butter  
1 tablespoon minced fresh tarragon  
1 teaspoon minced garlic  
1/2 teaspoon coarse salt  
1/4 teaspoon freshly ground pepper  
1 3-4 pound whole chicken  
1/3 cup brandy  
1/4 cup heavy cream

Preheat oven to 375 degrees.

Mix together the butter, tarragon, garlic, salt and pepper. Rub this mixture on the outside of the chicken. Place the bird on a rack, breast side up, in a roasting pan not much larger than the bird. Roast for approximately 45 minutes, basting and turning once.

Remove the chicken to a cutting board and let rest for 10 minutes. Let the juices in the roasting pan cool enough for the fat to come to the surface. Pour off the fat, being careful to retain the brown juices in the pan. Put the pan over a high heat and deglaze with the brandy, scraping up the sediment on the bottom of the pan. Let the mixture come to a boil and cook for 2-3 minutes. Add the cream and stir well. Taste and adjust the seasoning by adding additional salt or pepper if desired.

Cut up the chicken and place on a warm serving plate. Spoon over the sauce and serve.

Serves 4

(Recipe adapted from Elizabeth David. MSR)

