

T. Cook's

Spit Roasted Chicken

Chef Lee Hillson
[Serves 4]

This is one of the best ways to prepare chicken. Roasting the chicken over an open fire imparts a rich, smoky flavor. The chanterelles have subtle notes of apricots and nuts. The sherry cream is flavored with peppers and garlic and finished with fresh thyme.

Serve with Chateau La Nerth, Châteauneuf du Pape, Rhone.

Ingredients

2 whole chickens
1 carrot
1 celery stalk
1 head of garlic
1 Tablespoon fresh thyme
Salt and pepper to taste

For potatoes:

2 Yukon gold potatoes
2 Tablespoons butter
½ Cup heavy cream
¼ Cup roasted garlic puree

For roasted garlic puree:

1 head garlic (top ¼ sliced off)
1 teaspoon olive oil

For Sherry cream:

8 ounces Chanterelles, roasted
2 ears whole corn, roasted on the husk
½ small red bell pepper, diced
½ small green bell pepper, diced
¼ small yellow onion, diced
1 clove garlic, minced
1 teaspoon fresh thyme
4 ounces cream sherry
4 ounces heavy cream
1 Tablespoon butter
Salt and pepper to taste



Method

Trim excess fat from the chicken and season the cavity with salt and pepper. Stuff the chicken with the carrot, celery, onion, garlic and thyme. Season the outside of the chicken with salt and pepper and truss the chicken with butchers' twine to ensure even cooking. Slide the chicken onto the spit and rotisserie the chicken over pecan wood until the outside is crispy and the

internal temperature reaches 140°F. The chicken may be roasted in a preheated 350°F oven if a wood-burning rotisserie is not available. Remove from the spit or oven and cool at room temperature. De-bone the breast and thigh meat from the carcass.

For the potatoes: Peel and dice the potatoes and cover with water. Add the salt. Cook until the potatoes are tender. Drain well. Add the butter, cream roasted garlic, salt and pepper. Mash them until you reach desired consistency. Reserve.

For the Sherry cream: Sauté the peppers, onion and garlic in 1 tablespoon olive oil over high heat for 1 – 2 minutes. Add the roasted corn and the mushrooms. Sauté 1 – 2 minutes more. Add the thyme and sauté 30 seconds more. Add the Sherry to the hot pan to deglaze. Reduce by half and add the cream. Bring back to a boil and finish the sauce by swirling in 1 tablespoon butter.

For roasting corn: Coat the husk, with the corn inside, with olive oil and salt and pepper. Place on a baking sheet and bake at 350°F for 45 – 50 minutes. Let cool and then remove the husk. Using a knife, carefully shave the corn off the cob. Reserve the shaved corn.

For garlic pureé: Drizzle the oil on the cut side of the garlic head and wrap the garlic in aluminum foil and roast at 350°F for 45 minutes. Let cool and squeeze the roasted garlic out. Reserve.

Arrange a small amount of the potatoes in the center of the dish. Spoon the sauce around the potatoes and place the thigh and breast meat on top.