



Christmas Chicken



INGREDIENTS :

1 WHOLE CHICKEN, 4-5 LBS. (1.8 - 2.25KG) • 1 TBSP. KOSHER SALT (12G) • 1 TSP. BAKING POWDER (4G) • 1 TSP. BLACK PEPPER (2G) • 1 LEMON, ZESTED & QUARTERED • 4 TBSP. (½ STICK) UNSALTED BUTTER (55G) • OLIVE OIL, FOR BRUSHING

ASSEMBLY:

- Combine the salt, baking powder, black pepper, + lemon zest + use it to season the chicken inside + out.
- Refrigerate the chicken overnight, uncovered.
- Put a large cast iron skillet in the oven + heat it to 425°F.
- Stuff the butter + lemon quarters inside the cavity of the chicken + tie the legs of the chicken together with twine. (If you don't have twine, you can skip this step.)
- Brush the chicken skin with olive oil.
- When the oven + skillet are hot, carefully place the bird in the skillet, breast side up.
- Roast for 15 minutes, then reduce the heat to 350°F.
- Baste the chicken, then continue roasting for about 50 minutes, basting every 15 minutes, until a thermometer inserted into the meaty part of the thigh reads 155°F. Let rest for 15 minutes.
- Skim about 4 tablespoons of fat from the pan, then transfer the chicken to a cutting board, tilting the cavity downward so all of the juices run out into the pan as you do so.
- Use tongs to remove the lemons from the cavity + squeeze the lemon juice into the pan.
- Use a rubber whisk or spatula to vigorously stir the buttery, lemony pan juices into a sauce. (Add a splash of chicken stock, lemon juice, or water to help it emulsify, if needed.)
- Carve the chicken + serve with a glass of eggnog.