

New Mexico Hatch Roasted Chicken

Makes 1 Whole Chicken

Amount	Size	Description
<i>Brine</i>		
5	Whole	Lemons, Halved
6	Whole	Bay Leaves
4	Ounces	Parsley
1	Ounce	Thyme
¼	Cup	Honey
1	Head	Garlic, halved through the equator
2	Tbl	Old Norse World Cuisine New Mexico Hatch – Cooking Blend
1	Cup	Kosher salt
1	Gallon	water
<i>Roasted Chicken</i>		
1	Whole	Chicken, 2 1/2 to 3 pounds
5	Whole	Carrots
2	Large	Leeks
1	Whole	Onion
12	Small	Red Potato
Clarified Butter		
1	Tbl	Old Norse World Cuisine New Mexico Hatch – Cooking Blend
1	Whole	Lemon

Brine:

1. Mix all the brine ingredients and bring to a boil.
2. Once boiling, remove from heat and let cool, then pour into a container large enough to hold both the brine and the chicken and cool in the refrigerator until chilled.



Preparing the chicken:

1. Remove the neck and innards if they are still in the cavity of the chicken.
2. Submerge the chicken in the cold brine for 24 hours.
3. When done brining, remove the chicken and truss the legs to ensure even cooking.
4. Discard the brine.
5. Leave the brined, trussed chicken uncovered in the refrigerator for two days. Doing so removes moisture from the skin and allows it to crisp beautifully during roasting.
6. Remove the chicken from the refrigerator and let it stand at room temperature for 1 to 2 hours, or until it comes to room temperature.

Prepare the vegetables:

1. Scrub the carrots and cut both ends. Cut into 3-inch lengths and then in half.
2. Cut off the dark green leaves from the top of the leeks. Trim off and discard any darkened outer layers.
3. Trim the root ends, cutting around them at a 45-degree angle.
4. Halve the leeks lengthwise and rinse the leeks well under warm water.
5. Scrub the potatoes and leave them whole.
6. Cut the onion into wedges.

Roast:

1. Preheat the oven to 475°F. Brush the chicken with clarified butter and season all sides with salt.
2. Combine the remaining Old Norse World Cuisine New Mexico Hatch with the clarified butter.
3. Rub the chicken with the butter mixture all over and especially under the skin.
4. Make a nest in the center of the vegetables and nestle the chicken in it.
5. Roast for 20 to 25 minutes.
6. Reduce the heat to 400°F and roast for an additional 30 to 45 minutes, or until the temperature registers 160°F in the meatiest portions of the bird—the thighs, and under the breast where the thigh meets the breast—and the juices run clear where the leg joint meets the thigh. If necessary, return the bird to the oven for more roasting; check it every 5 minutes.
7. Transfer the chicken to a carving board and let rest for 20 to 30 minutes.
8. Just before serving, set the pan of vegetables over medium heat and reheat the vegetables, turning them to coat with the pan juices.
9. Finish with a squeeze of lemon.
10. Carve the chicken into serving pieces, arrange over the vegetables.
11. Arrange on a platter with the vegetables surrounding the chicken.

