

Brick Chicken with “Waxman Potatoes”

Recipe Courtesy of Michael Symon

Serves 4

Ingredients

2T Olive oil

Kosher salt

Freshly ground black pepper

4# whole chicken, spatchcocked (backbone removed so it lays flat)

2T unsalted Butter

1 small shallot, thinly sliced

1T chopped Fresh tarragon

1T Dijon mustard

2T Sherry vinegar

Served with “Waxman Potatoes”, recipe follows

Preheat your oven to 425.

Season your chicken on both sides with salt and pepper.

Place a large sauté pan or cast iron pan over medium high heat. Add the olive oil.

Add the chicken skin side down and cook until golden brown and crisp, 5 minutes.

Flip the chicken then drain the excess oil out of the pan and place it in the oven.

Roast until golden brown and just cooked through, about 15 minutes. Remove from the oven and place on a cutting board. Tent with foil and let the chicken rest for 5 minutes before slicing it.

While the chicken is resting, place the pan it was cooked in over medium high heat.

Add the butter and shallots with a pinch of salt and cook, stirring occasionally until the butter is brown, bubbly and nutty smelling, 1-2 minutes. As this process is

happening, scrape the brown bits off the bottom of the pan. Next add the tarragon, toasting it for a few seconds before adding the mustard and sherry vinegar. Swirl

the pan around to incorporate the sauce then spoon over the chicken. Serve immediately with “Waxman Potatoes” alongside.

“Waxman Potatoes”

Ingredients

Lard, vegetable or canola oil, for frying

4 Idaho potatoes, whole

Small bundle of thyme

1 bundle rosemary sprigs

4 cloves garlic, smashed

Kosher salt

Grated pecorino romano, for serving

Directions

Place the potatoes in a pot of cold water, with the water covering the potatoes by a few inches. Add 2 sprigs rosemary, the garlic and a large pinch of salt then bring to a boil. Cook until the potatoes are tender and cooked through then drain, discarding the cooking liquid. Refrigerate the potatoes whole, until completely cold.

Break up any remaining rosemary sprigs in to 2-3" pieces. In the meantime heat up the oil in a deep cast iron pot to 350 degrees, for deep-frying. Crumble the potatoes in to medium sized pieces in to the oil, frying until completely crisp and golden brown. This should be done in batches to not over crowd the fryer. Remove the potatoes to a draining rack then add them to a mixing bowl, seasoning with salt, pecorino and the rosemary sprigs. Serve immediately alongside the chicken.