



WHOLE ROASTED CHICKEN FORESTIERE

By Chef Aaron Barnett of St. Jack in Portland, OR
Serves 4

INGREDIENTS

1 whole chicken
1/2 bunch thyme
1 lemon quartered
1 head garlic halved
1/4 pound butter
2 tablespoons chopped shallots
1 tablespoon chopped garlic
1 cup chicken stock
1/2 cup Madeira
1/4 pound assorted wild mushrooms
3/4 cup heavy cream
Pinch cayenne
2 tablespoon chopped parsley
A squish of lemon
Salt and pepper

PREPARATION

STEP 1

Preheat the oven to 500 °F. Stuff the chicken with lemon, thyme, garlic and tie the legs up with a bit of string. Season with salt and pepper, smear the bird in butter and transfer into a heavy bottomed sauté pan.

STEP 2

Place in the preheated oven for 20 minutes or until golden brown. Reduce heat to 350 °F and continue cooking until an internal temperature of 160 °F is reached (approximately 1 hour), basting continually throughout the cooking process. Let rest on a cutting board for 15 minutes to allow the juices to gather.

STEP 3

Remove the chicken and excess fat from the roasting pan. Add the shallots, garlic and mushrooms and sauté over medium heat until mushrooms are cooked and shallots are translucent. After approximately 5-7 minutes de-glaze with Madeira and chicken stock and reduce by 2/3rds. Add cream, nutmeg, cayenne and adjust salt and pepper to taste. Finish with parsley and lemon.

STEP 4

Cut chicken into pieces and arrange on a warm platter and spoon the sauce over the top to serve.

PAIR WITH OREGON PINOT NOIR

Chicken Forestiere – “of the forest” – is a hearty French classic destined for a terroir-driven wine like Oregon Pinot noir. The earthy flavors inherent in Oregon Pinot will both accentuate, and be accentuated by, the hearty treatment of thyme, nutmeg, shallots and mushrooms, and the chicken won’t overpower a delicate Pinot noir the way many red meats can.