

## Roast Chicken

### Chef William Merelle

Cooking time: 45 minutes

1 (4 pound) chicken, giblets removed and reserved

Sea salt and freshly ground black pepper

1 carrot, chopped

1 small onion, chopped

1 celery stalk, chopped

1 tablespoon unsalted butter, melted

1 cup chicken broth, homemade if possible

#### Directions:

Preheat the oven to 400 degrees F.

Season the chicken cavity with salt and pepper. Fold the wing tips under the back. Put the carrot, onion, celery, neck, and heart, if using, in the center of a roasting pan just large enough to accommodate the chicken. Rub the entire chicken with the butter. Season with salt and pepper. Set the bird breast-side up on top of the vegetables.

Roast the chicken for 45 minutes at 400 degrees F., cooking until it looks nice and golden. Tip the chicken so the juices run into the pan. Transfer the chicken to a cutting board.

Make the jus, set a strainer over a bowl. Strain the vegetables, giblets, if using, and pan juices into the strainer. Shake the strainer to get more juices into the bowl. Set strainer aside. Skim most of the fat from the surface of the liquid with a spoon. Reserve the pan juices.

Place the roasting pan directly on a burner set at medium-high. Pour the chicken broth into the pan to deglaze. With a wooden spoon loosen all the

browned sugars that stick to the pan. Add the reserved pan juices, increase the heat to high and boil the liquid until slightly thickened. Return the reserved vegetables to the sauce, if desired, or carefully strain jus through a fine sieve into a serving bowl. Taste and season with salt and pepper. Keep warm until ready to serve.

Bon Appetit