

Roast Jidori Chicken and Potatoes

Serves 4

Prep Time: 10 minutes

Cook Time: 40 minutes

Ingredients

Two 2 1/2-lb whole Jidori chickens, legs tied together

3 tbs grapeseed oil

8 small Yukon Gold potatoes (4 oz each), quartered

1 tbs all-purpose flour

3/4 cup high-quality chicken stock



1. Position a rack in center of oven and preheat oven to 425°F.
2. Place chickens on a large heavy baking sheet. Rub 2 tbs oil all over chickens and season generously with salt and pepper.
3. In a medium bowl, toss potatoes with remaining 1 tbs oil. Season potatoes with salt and pepper and place around chickens.
4. Roast for about 40 minutes, or until an instant-read thermometer inserted into thickest part of chicken thighs registers 165°F, and juices run clear when pierced and potatoes are tender but crisp outside. Transfer chickens and potatoes to platter to rest for 10 minutes.
5. Meanwhile, pour pan drippings into a small liquid measuring cup. Spoon off fat from drippings, reserving 1 tbs fat. In a small heavy saucepan, heat reserved fat over medium-high heat. Whisk in flour. Continue whisking for about 1 minute to cook flour. Whisk in pan drippings, stock, and any juices that have accumulated on platter. Simmer, whisking, for about 2 minutes, or until gravy thickens slightly. Season with salt and pepper.
6. Serve chicken and potatoes with gravy.