



Chicken James Roast Chicken

Pair with 'The Other Way', Chardonnay

SERVINGS: 8

PREPPING TIME: 30 MIN

COOKING TIME: 1 1/2 -HRS

Ingredients

- | | |
|---|---|
| 1 (7 lb) free-range chicken | 1 1/3 cup chicken stock |
| Salt and pepper | 1 1/3 cup Elephant Isl The Other Way Chardonnay |
| 1/2 cup chopped tarragon leaves, plus additional to garnish | 2 Tbsp flour |
| 1/4 cup butter | 1 1/3 cup cream |
| 1 clove garlic, minced | Chive blossoms, to garnish (optional) |

Directions

1. Preheat the oven to 390°F.
2. Pat the chicken dry with paper towel and season with salt.
3. Mix 6 Tbsp of the tarragon with half of the butter and the garlic, and season with salt and pepper. Form into a ball and insert into the bird cavity.
4. In an oven safe pot or Dutch oven over low heat, melt the remaining butter. Brown the chicken on all sides, then remove it from the pot and set aside. Add the chicken stock and wine to the pot and simmer for 1-2 minutes to evaporate the alcohol.
5. Return the chicken to the pot, cover and roast in the oven for 90 minutes or until the juices run clear when the thigh is pierced with a skewer.
6. Remove the chicken to a plate, holding it over the pot to allow all the juices to drain into the pot.
7. Cover the chicken with a tea towel and allow to rest.
8. Skim most of the surface fat from the juices in the pot, leaving about 2 Tbsp. Return the pot to the stove over medium-high heat and mix in the flour, whisking quickly, until the sauce boils and thickens. Strain the sauce into a clean saucepan and add the remaining tarragon. Simmer for about 2 minutes, then stir in the cream. Season with salt and pepper and heat without allowing it to boil.
9. To serve, carve the chicken and spoon the sauce overtop. Top with more tarragon and fresh chive blossoms,

