
Family-style Roast Chicken

Ingredients

- 1 garlic head
- 1/4 french baguette
- 1 whole chicken, 4-5 lbs
- salt & pepper to taste
- 2 Tbsp. duck fat or cooking oil
- 1/4 cup white wine
- 1/2 cup water

Directions

Heat oven to 350° F.

Remove, peel and slice 3 garlic cloves. Cut the bread into 2" cubes.

Remove giblets from the chicken, pat dry and season with salt and pepper. Place garlic and bread cubes in the chicken cavity.

Heat fat or oil over medium-high heat in a roasting pan. Brown chicken on all sides. Place chicken on one of its sides, baste with pan juices and place roasting pan in the oven. Cook for 20 minutes. Turn chicken to the other side and baste with juices. Add unpeeled garlic head to the roasting pan. Cook for 20 more minutes. Turn chicken so it's lying on its back, cook for an additional 10 minutes or until juices from the chicken run clear.

Remove chicken from pan. Transfer juices to a small pot, add wine and water and simmer for about 5 minutes. Serve chicken with stuffing and au jus.