

3 1/2 POUND CHICKEN  
1 HEAD OF GARLIC  
FRESH THYME  
CHIVES AND FRESH CHERVIL, TARRAGON OR PARSLEY

1/2 POUND FRESH CHANTERELLE MUSHROOMS  
2 SCALLIONS

SALT THE CAVITY OF THE CHICKEN WITH SALT AND PEPPER AND INSERT SEVERAL SPRIGS OF FRESH THYME.

TRUSS THE CHICKEN OR, IF YOU DON'T KNOW HOW TO DO THIS, TIE THE LEGS TOGETHER WITH COTTON TWINE.

DRY THE OUTSIDE, SALT AND PEPPER. SET ON A PLATE ON A LAYER OF PAPER TOWELS FOR A COUPLE OF HOURS. IF YOU HAVE A CONVECTION OVEN, PUT THE CHICKEN INSIDE AND RUN THE CONVECTION FAN FOR A COUPLE OF HOURS BEFORE COOKING.

PRE-HEAT OVEN TO 475°

WHEN THE OVEN IS READY, SET A 10-INCH CAST IRON PAN ON A HIGH FLAME. HEAT FOR FIVE MINUTES.

PUT A SPLASH OF VEGETABLE OIL IN THE PAN. SEAR THE CHICKEN FOR FIVE MINUTES, BREAST UP.

CUT THE GARLIC IN HALF AND PUT THE HALVES ON EITHER SIDE OF THE CHICKEN.

ROAST FOR 45 MINUTES, TURNING THE PAN ONCE DURING THE COOKING.

MEANWHILE, TRIM ANY DIRT FROM THE STEMS OF THE CHANTERELLES.

TRIM THE ROOT ENDS FROM THE SCALLIONS. CUT INTO 1/2 INCH PIECES.

WHEN THE CHICKEN IS DONE, REMOVE FROM THE OVEN AND SET ON TOP OF THE STOVE. IMMEDIATELY SCATTER A FEW SPRIGS OF THYME ON EITHER SIDE AND ADD 2 TBSPS OF BUTTER.

LET THE CHICKEN REST FOR 10 MINUTES, BASTING OCCASIONALLY WITH THE BUTTER FROM THE PAN. REMOVE THE TRUSSING STRINGS.

HEAT A SAUTE PAN ON HIGH HEAT. ADD A SPLASH OF OLIVE OIL AND 2 TBSPS OF BUTTER. ADD THE CHANTERELLES AND TOSS IN THE PAN.

COVER THE PAN WITH A LID AND SHAKE THE PAN FOR ONE MINUTE. THIS WILL DISGORGE THEIR LIQUID.

UNCOVER THE PAN. REDUCE THE LIQUID TO A FEW TBSPS. ADD ANOTHER TBSP OF BUTTER. ADD THE SCALLIONS AND COOK FOR 30 SECONDS.

SET THE CHICKEN ON A WARM PLATTER AND SPOON THE CHANTERELLES AROUND IT.

CHOP CHIVES AND HERBS AND SCATTER OVER THE CHICKEN.

SERVES 4