

## ROAST CHICKEN WITH CIPOLLINI CREAM SAUCE

3 1/2 LB CHICKEN  
LEMON  
FRESH ROSEMARY  
3 CLOVES OF GARLIC  
20 CIPOLLINI OR PEARL ONIONS  
CHICKEN STOCK  
FRESH THYME  
WHITE WINE  
CRÈME FRAÎCHE  
CHIVES

PRE-HEAT OVEN TO 450°

RINSE OUT THE CHICKEN CAVITY, DRY AND SEASON WITH SALT AND PEPPER. STUFF WITH A FEW ROSEMARY SPRIGS, 3 CLOVES OF PEELED GARLIC AND HALF A LEMON. TRUSS OR TIE THE LEGS TOGETHER.

DRY THE SKIN WITH PAPER TOWELS. SALT AND PEPPER.

WHEN THE OVEN IS AT 450°, HEAT A CAST IRON PAN ON TOP OF THE STOVE FOR FIVE MINUTES. ADD A SPLASH OF OLIVE OIL. BROWN THE BOTTOM OF THE CHICKEN FOR FIVE MINUTES.

PLACE IN THE OVEN AND ROAST FOR AROUND 45 MINUTES OR UNTIL THE THIGH JUICES RUN CLEAR.

MEANWHILE, BRING A SMALL POT OF WATER TO A BOIL.

WITH A VERY SHARP KNIFE TRIM A THIN SLICE OFF BOTH ENDS OF THE ONIONS. DUMP INTO THE POT AND BOIL FOR ONE MINUTE. DRAIN IMMEDIATELY AND DUMP INTO A SINK FULL OF COLD WATER. REMOVE THE ONION SKINS WITH YOUR FINGERS.

HEAT 1 TBSP OF OIL AND 2 TBSPS OF BUTTER IN A FRYING PAN LARGE ENOUGH TO ACCOMMODATE THE ONIONS IN ONE LAYER.

SAUTÉ THE ONIONS ON A HIGH HEAT. SEASON WITH SALT, WHITE PEPPER AND 1 TSP OF SUGAR. WHEN THE ONIONS HAVE BROWNEED, LOWER THE HEAT AND ADD 1/2 CUP OF CHICKEN STOCK AND A SPRIG OF THYME. COVER AND SIMMER ABOUT 7 MINUTES OR UNTIL THE ONIONS ARE TENDER. TURN OFF THE HEAT.

WHEN THE CHICKEN HAS ROASTED, REMOVE FROM THE OVEN. ADD A SPRIG OF THYME AND 3 TBSPS OF BUTTER. REMOVE TRUSSING STRING. BASTE FOR FIVE MINUTES. PLACE THE CHICKEN ON A WARM SERVING PLATTER.

POUR OFF SOME OF THE FAT FROM THE PAN, LEAVING ABOUT A TBSP. POUR IN  $\frac{1}{2}$  CUP OF WHITE WINE, BRING TO A BOIL. BOIL FOR A MINUTE, THEN ADD  $\frac{3}{4}$  CUP OF CRÈME FRAÎCHE.

COOK OVER MEDIUM HEAT FOR A FEW MORE MINUTES, SCRAPING UP THE DRIPPINGS WITH A WOODEN SPOON UNTIL THE SAUCE HAS THICKENED. ADD THE CIPOLLINI AND STIR THEM INTO THE SAUCE.

CHOP UP  $\frac{1}{2}$  CUP OF CHIVES, STIR INTO THE SAUCE. POUR THE SAUCE OVER THE CHICKEN AND SERVE.

SERVES 4