

Roast Chicken with Oregano and Paprika

Portions: 4 to 6

Preparation: 30 minutes

Cooking time: 4 hours

6

GF



Ingredients

Brine

16 cups (3.64 ml) water
3/4 cup (180 ml) kosher salt (coarse-grained salt)
3/4 cup (180 ml) organic cane sugar
10 garlic cloves, peeled
1 onion, sliced
2 tablespoons (30 ml) dried oregano
1 tablespoon (15 ml) whole peppercorns
1 big bay leave
1 whole chicken (about 3.3 lb /1.5 kg)

Chicken

1 onion, sliced
2 garlic cloves, chopped
1.5 lb (680 g) baby potatoes
1 tablespoon (15 ml) olive oil
1/4 cup (125 ml) butter
1/2 teaspoon (3 ml) salt
2 tablespoons (30 ml) paprika
1 tablespoon (15 ml) dried oregano

Steps

Brine

1. In a large saucepan, combine all the ingredients.
2. Bring to a boil and simmer until the salt and sugar have dissolved completely.
3. Let cool to room temperature and refrigerate to cool completely.
4. After the brine has cooled completely, immerse the chicken and let rest for about 6 to 10 hours in the refrigerator. If necessary, remove the neck and giblets from the chicken cavity.
5. Right before cooking, remove the chicken from the brine and dry thoroughly with paper towels.

Cooking

1. Place the rack in the middle position and preheat the oven to 350 °F (190 °C).
2. In an enamelled cast-iron cauldron, combine the onion, garlic, and potatoes with the olive oil, one tablespoon (15 ml) paprika, salt, and 1/2 tablespoon (8 ml) oregano.
3. Place the chicken on top of the potatoes.
4. Spread the butter evenly on top of the chicken, then sprinkle with remaining paprika and oregano.
5. Cover and cook for 2 hours.
6. Remove the cover and continue cooking for 20 minutes. Baste the chicken with its cooking juices every 45 minutes.
7. Let stand, covered, for 20 minutes before serving