

TIM FARMER'S COUNTRY KITCHEN

ROASTED CHICKEN

*1 gallon of water
1 cup kosher salt
1 cup brown sugar
1 cup soy sauce
2 tablespoons black pepper
1/2 teaspoon liquid smoke
Splash of Worcestershire sauce
2 tablespoons garlic powder
Dash of thyme*

1 whole chicken

Heat water and add rest on ingredients (except chicken). Stir until dissolved and remove from heat. Bring to room temperature and add chicken to pot. Place in fridge for 10-12 hours.

*1 cup white wine
1 1/2 cups chicken broth
Dried shallots
2 chicken bouillon cubes
1 tablespoon orange marmalade
Sesame oil
All purpose seasoning
Garlic pepper*

Remove chicken from brine and place on rack in roasting pan. In bottom of pan add wine, broth, shallots, bouillon and marmalade. Brush the bird with sesame oil and season. Place uncovered in 350 degree oven for 2 hours or until internal temperature reaches 165 degrees. Remove and let rest for 10-15 minutes. Pour juices from bottom of pan into sauce pan and heat over medium heat. Mix together equal parts cornstarch and water to make a slurry. Slowly stir into liquid until thickens into gravy.

