

### **Crisp-Skin High-Roast Butterflied Chicken with Potatoes**

*Inspired by CooksIllustrated.com, 3/2000*

If you prefer not to brine, use a kosher chicken - it is salted and has a taste and texture similar to a brined bird. For extra crisp skin, after applying the flavored butter (if using -- see related recipes), let the chicken dry uncovered in the refrigerator 8 to 24 hours. Russet potatoes have the best potato flavor, but Yukon Golds have beautiful color and better retain their shape after cooking. Either works well in this recipe. A food processor makes quick and easy work of slicing the potatoes.

Serves 4

#### 1. Marinate chicken

1 cup kosher salt (or 1/2 cup  
table salt), for brine  
1/2 cup granulated sugar

Dissolve salt and sugar in 2 quarts cold water in large container.

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1 whole chicken, 3 1/2 to 4 lbs,  
preferably free-range or other  
high-quality chicken

Remove giblets and reserve for another use.

Trim fat around cavity and discard.

Immerse chicken and refrigerate until fully seasoned, about 1 hour.

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#### 2. Prepare oven and pan

Meanwhile, adjust oven rack to lower-middle position.

Heat oven to 500 degrees.

Line bottom of broiler pan with foil and spray with nonstick vegetable cooking spray.

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#### 3. Prepare chicken

Remove chicken from brine.

Rinse thoroughly under cold running water.

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Following illustrations 1 through 6, butterfly chicken.

Flatten breastbone.

Apply flavored butter (if using).

Position chicken on broiler pan rack.

Thoroughly pat dry with paper towels.

4. Prepare potatoes

2 1/2 pounds russet potatoes (4 to 5 medium), or Yukon Gold potatoes,  
Vegetable cooking spray (nonstick)

Peel and slice potatoes 1/8 to 1/4 inch thick.

Toss potatoes with 1 tablespoon oil, salt, and pepper to taste in medium bowl.

Spread potatoes in even layer in foil-lined broiler pan bottom.

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1 1/2 tablespoons olive oil  
3/4 teaspoon table salt (for potatoes)  
ground black pepper

Place broiler pan rack with chicken on top.

Rub chicken with remaining 1 1/2 teaspoons oil and sprinkle with pepper.

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5. Roast

Roast chicken until spotty brown, about 20 minutes.

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Rotate pan and continue to roast until skin has crisped and turned a deep brown and an instant-read thermometer registers 160 degrees in thickest part of breast, 20 to 25 minutes longer.

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6. Finish

Transfer chicken to cutting board.

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With potholders, remove broiler pan rack.

Soak up excess grease from potatoes with several sheets paper towels.

Remove foil liner with potatoes from broiler pan bottom and invert foil and potatoes onto cookie sheet or second cutting board.

Carefully peel back foil, using a metal spatula to help scrape potatoes off foil as needed. With additional paper towels, pat off remaining grease.

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Cut chicken into serving pieces and serve with potatoes.

STEP BY STEP: Preparing to Roast



Cut through bones on either side of backbone, then remove and discard backbone.



Flip chicken over as shown and use the heel of your hand to flatten breastbone.



If using a compound butter, slip your fingers between skin and breast, loosening the membrane.



Scoop some of the butter onto a spoon, slide it under breast skin, and push off with your fingers.



Work butter under skin to cover breast evenly. Repeat steps 4 and 5 with each drumstick and thigh.



Transfer to broiling rack and push legs up to rest between thighs and the breast.

**Compound Butter Recipes:**

**Chipotle Butter with Lime and Honey**

*Inspired by CooksIllustrated, 3/2000*

Makes about 3 tablespoons

2 tablespoons unsalted butter, softened	In a small bowl, mash together all ingredients.
1 medium clove garlic, pressed through garlic press	
1 teaspoon honey	
1 teaspoon grated lime zest	
1 chipotle chile en adobo, seeded and minced to a paste	
1 teaspoon adobo sauce	

**Mustard-Garlic Butter with Thyme**

*Inspired by CooksIllustrated, 3/2000*

Makes about 3 tablespoons

2 tablespoons unsalted butter, softened	In a small bowl, mash together all ingredients, including black pepper to taste.
1 medium clove garlic, pressed through garlic press	
1 tablespoon Dijon mustard	
1 teaspoon minced fresh thyme leaves	
Ground black pepper	