

Herbes de Provence Chicken

Recipe by Ariana Sherlock
Torii Mor Winery

Serves: 4-6 people



WINE PAIRING: TORII MOR 2007 CHEHALEM
MOUNTAINS SELECT PINOT NOIR

Ingredients:

- 2 Tbsp. unsalted butter, room temperature
- 2 Tbsp. herbes de Provence spice blend
- 2 tsp. kosher salt
- 1 whole chicken
- 1 can beer (optional)

Cooking a whole chicken with a can of beer produces such moist meat that I rarely cook it any other way, no matter how I season the outside!

Preheat oven to 375°F. Place butter, herbes de Provence, and salt in a small bowl; mash with fork until blended to a thick paste. Remove neck and giblets from chicken and discard. Rinse chicken inside and out, and pat dry with paper towels. Season inside the cavity with salt and pepper. Starting

at the neck end of the chicken, carefully run fingers under skin of breasts to loosen. Rub herb-seasoned butter under loosened skin and on the outside of the chicken. Open the can of beer and pour out (or drink) about a third of the beer; place can on a sheet pan. Grabbing a chicken leg in each hand, place the bird cavity over the beer can, balancing the bird on its legs and the can like a tripod. Roast in preheated oven for approximately 1¼ hours or until the internal temperature registers 165°F in the breast area and 180°F in the thigh. Let rest for 10 minutes before carving.

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”