

Baked Chicken with Lemon Butter Sauce

INGREDIENTS

5 pounds bone-in chicken pieces (if using breasts, cut into 2 to 3 pieces each), trimmed
Kosher salt and pepper
1/4 teaspoon vegetable oil
2 1/4 cups chicken broth, divided
2 tablespoons water
2 teaspoons cornstarch
4 shallots, sliced thin
6 garlic cloves, sliced thin
1 teaspoon ground coriander
1 tablespoon unflavored gelatin
1 tablespoon minced fresh parsley
1 1/2 teaspoons lemon juice
4 tablespoons unsalted butter, cut into 4 pieces

SERVES 4

INSTRUCTIONS

1. Adjust 1 oven rack to lowest position and second rack 8 inches from broiler element. Heat oven to 275 degrees. Sprinkle chicken pieces with 2 teaspoons salt and season with pepper (do not pat chicken dry).
2. In a pan on the stove-top, that is oven safe (I use a 15 inch high-sided skillet) heat oil over medium-high heat until shimmering. Place chicken skin side down in skillet; cook, turning once, until golden brown on both sides, 5 to 7 minutes total. Add 1 cup chicken broth, shallots, garlic and coriander to pan with the chicken. Transfer the pan from the stove to into the oven on the lowest rack.
3. While the chicken is roasting, place the remaining 1 and 1/4 cup chicken broth in a bowl and sprinkle gelatin on top. Set aside for the gelatin to soften. Whisk water and cornstarch together in small bowl; set aside. Roast until breasts register 155 degrees and legs (if using) register 170 degrees, 1 1/4 hours to 1 hour 35 minutes. (Optional: broil chicken for the last 5 minutes for crisper texture) Remove chicken from pan and tent with foil to rest.
4. (Optional: at this point you can strain the garlic, shallots and coriander from the pan drippings) Put the pan with the remaining drippings on the stove top. Add the chicken broth/gelatin mixture to the drippings in the pan. Bring to a simmer while stirring. Add the corn starch mixture and simmer for a few more minutes until the sauce is the thickness you desire.
4. Last, melt butter into sauce, brighten the sauce with lemon juice, and add fresh parsley for color. Adjust salt level if needed. Serve chicken, passing sauce separately.