

Thanksgiving Chicken & Easy Gravy

3-4 lb whole chicken
2 tablespoons black peppercorns
1 tablespoon pink peppercorns
4 tablespoons Morton's Kosher salt
3 tablespoons onion powder
1 tablespoon smoked paprika
1 tablespoon brown sugar
Optional: fresh rosemary, thyme, oregano,
garlic, onion, or lemon wedges for inside
and around the bird

¼ cup olive oil
¼ cup butter, melted
½ yellow onion, diced
½ cup white wine
2 cups chicken broth

Beurre manié

2 tablespoons butter, room temperature
2 tablespoons AP flour

1. In a coffee grinder, grind the peppercorns finely. Transfer to a bowl and mix with kosher salt, onion powder, smoked paprika, and brown sugar.
2. 24 hours before cooking, rub the chicken all over with spice mix getting under the skin and inside. Transfer to a pan (with a rack on top if you have one) and refrigerate overnight.

Heat an oven to 425°

3. Remove the chicken from the fridge and let it sit on the counter for 30 minutes. Transfer chicken to a cast-iron skillet. ***Optional:** Add some fresh herbs, quartered onion, garlic, and lemon wedges inside the bird and around in the pan.
4. Stir melted butter and olive oil together in a bowl and brush the exterior of the chicken.
5. Roast chicken at 425° for about an hour. Rotate the chicken in the oven to help it brown evenly. When rotating, brush the whole chicken with the oil and butter mixture once or twice during cooking. The chicken is done when the internal temperature is 165° start checking around 50 minutes. Transfer chicken to a cutting board and rest for 20 minutes before cutting.

Gravy

1. Make the beurre manié: using your fingers, mash butter and flour in a thick paste. Set aside until ready to use.
2. While the chicken is resting, place the skillet on the stove over medium heat. Remove any herbs with thick stems and lemon wedges. Add the diced onion and cook until it starts to brown.
3. Add wine and scrape brown bits off the bottom of the pan. Cook until almost evaporated, about 5 minutes. Add broth and bring to a simmer. Adding a little bit at a time, whisk beurre manié into the gravy to thicken. Keep adding until desired thickness. Season gravy with salt and pepper. Keep warm until ready to eat.