

## Pot Roasted Chicken with Bacon, Onion and Potatoes

From the Kitchen of [Deep South Dish](#)

### Brine:

6 cups of water  
1/2 cup of packed brown sugar  
1/4 cup of kosher salt  
Sprigs of fresh thyme, *optional*  
1/2 teaspoon of whole peppercorns, *optional*

To 6 cups of cool, filtered water, add the brown sugar and kosher salt. Whisk until everything is dissolved; add in the thyme and peppercorns. Place the chicken into a gallon sized zippered bag and pour the brine over the chicken. Seal and place into a container in the refrigerator for about 3 hours, or up to 12 hours.

### Casserole:

1 (4-5 pound) whole chicken  
Kosher salt and freshly cracked black pepper  
3 cloves of garlic, smashed & peel removed  
5 slices of bacon  
1 cup of sliced onion  
1 tablespoon of canola or vegetable oil  
3 tablespoons of butter, softened at room temperature, *divided*  
2 pounds of potatoes, sliced 1/4-inch thick  
1/4 cup of water  
2 sprigs of fresh parsley  
2 sprigs of fresh thyme  
2 small bay leaves  
1 loaf of French bread

Prepare the brine and add the chicken at least 3 hours before cooking. Before cooking, rinse well and pat dry with paper towels. Season the chicken cavity generously with salt and pepper and stuff the smashed garlic into the cavity; [truss the chicken](#) and set aside.

Preheat oven to 325 degrees F. Slice bacon into the bottom of a large skillet and lightly brown. Add onion and cook until slightly softened. Use a slotted spoon to transfer the bacon and onion to a Dutch oven. Add the oil and 1 tablespoon of the butter to the pan drippings in the skillet and add the chicken, browning on all sides, about 15 minutes total; remove and transfer to the Dutch oven. To the pan drippings in the skillet add the potatoes, sprinkle lightly with salt and pepper and toss to coat. Add water and bring to a boil. Cover the skillet and boil the potatoes for about 3 to 4 minutes to steam them. Add the remaining 2 tablespoons of butter to the potatoes; toss to

coat completely. Transfer the potatoes to the Dutch oven, placing them around the chicken.

Sprinkle chicken with salt, add the parsley, thyme, and bay leaves; cover and place into the oven. Cook at 325 degrees F, covered, basting a couple of times with the pan juices, for about 1-1/4 to 1 hour 40 minutes, depending on the size chicken, or until chicken is cooked through. Carefully remove the chicken to a carving board, tent loosely with aluminum foil and let rest for 5-10 minutes; cut into serving pieces.

If serving with French bread, while the chicken rests, turn the oven up to 400 degrees F, wrap French bread in aluminum foil and place in oven until warmed through. Transfer the chicken pieces to a platter, and using a slotted spoon, remove the potatoes and onion, placing those on the side of the chicken or in a separate serving dish. Pour the pan juices all over the top of the chicken, saving some to spoon over the individual servings, if desired. Remove and slice the hot French bread and use it to sop up the juices. Serve with a side salad or green vegetable.

*Cook's Note:* You can use butcher's twine to tie together fresh thyme, parsley, and bay leaf, if you prefer.

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