

A Sutherland Belle

Whole Roasted Chicken with Brie Dauphinoise Potatoes

INGREDIENTS

For the Chicken

- 1 4-6 pound whole chicken, rinsed and patted dry
- 1 stick [Kerrygold Garlic & Herb Butter](#) at room temperature
- Kosher salt and fresh cracked pepper
- 3 tsp olive oil
- 1 lemon, halved
- 1 pack of Poultry Blend fresh herbs
- 6 carrots, peeled and cut into large chunks
- 6 celery stalks cut into large chunks

For the Potatoes

- 3 pounds Yukon potatoes thinly sliced
- 2 large yellow onions thinly sliced
- 2 tablespoons salted butter
- 5 garlic cloves roughly chopped on thinly sliced
- 1 1/2 cups heavy whipping cream
- 1 teaspoon kosher salt (plus more for onions and boiling potatoes)
- 1 teaspoon fresh cracked pepper (plus more for onions)
- 2 teaspoons fresh thyme leaves
- 2 cups (8 ounces) Gruyere cheese shredded
- 2 (8 ounces) refrigerated cold brie rounds, cut in half horizontally (or camembert)

INSTRUCTIONS

For the Chicken

1. Take the chicken out of the fridge an hour before cooking.
2. Position oven rack in the center. Preheat oven to 450°F (standard) or 430°F (fan/convection).
3. Place carrots and celery in the bottom of a roasting pan. Place chicken on top. Use a spoon to loosen the skin from the chicken. Rub butter under the skin of the whole chicken.
4. Stuff used lemon halves and poultry blend mix inside the chicken. Truss the chicken by tying drumstick ends with string and tucking wing tips under the chicken. (There are plenty of YouTube videos on this!)
5. Drizzle olive oil over the surface of the chicken, and season with salt and pepper
6. Transfer to oven. Roast for 10 minutes, then turn oven down to 350°F (all oven types). Roast for a further hour and 30 minutes (see note below), or until the internal temperature is 165°F or until juices run clear when pierced at the joint between the drumstick and the body. Baste every 20 minutes, spooning pan juices over the skin.
7. Rest for 15 minutes uncovered until ready to carve.

The formula for properly roasting a whole chicken is 10 minutes at 450°F, then 20 minutes for every 1lb at 350°F until the internal temperature is 165°F or until juices run clear.

For the Potatoes

1. Peel, halve, and thinly slice two medium yellow onions (I prefer using a mandolin).
2. Heat butter in a large skillet over medium heat. Add the onions and stir—season with salt and pepper. Turn the heat to low and watch to make sure they are not cooking too fast.
3. Stir onions every 10 minutes or so to prevent burning. It will take approximately 1 hour to get a good, caramelized color and flavor, so be patient. If the onions start to stick, add some water or more butter. When onions are brown, add garlic and sauté for 2-3 minutes. Remove from heat.
4. While the onions are caramelizing, thinly slice the potatoes. In a large pot of salted water, gently boil the potatoes for 8-10 minutes. Drain and set aside.
5. Preheat oven 350°F
6. In a 12" cast iron skillet or oven-proof pan, layer half of the potatoes. Top with half of EACH: salt, pepper, caramelized onions, Gruyere cheese, and thyme. Pour over half of the heavy whipping cream. Repeat the layering
7. Cover with foil, and bake for 30 minutes.
8. Remove foil. Place brie on the surface, cut side down. Bake for a further 30 minutes until the brie is oozy and the edges tinged with gold.
9. Top with more thyme if desired, and let stand 5 minutes before serving.