



Menu du Jour

16 Feb 2005

Cackalacky® Charged Chicken
With Cranberry Chutney & Country Gravy
Roasted Garlic Mashed Potatoes
Sautéed Brussels Sprouts
Paired with Monterey Vineyard Chardonnay 2000
(Serves Two)

Cackalacky® Charged Chicken

An elegant presentation but easy to prepare... A perfectly roasted chicken, tender and juicy, with crispy skin. One chicken will serve two with plenty of leftovers for another meal. Cackalacky Chicken Charger is a seasoning blend of granulated garlic, salt, paprika, cayenne pepper, granulated onion, and citric acid. It is available at www.Cackalacky.com.

1 (4 1/2- pound) roasting chicken
2 tablespoons olive oil
2 tablespoons Cackalacky® Chicken Charger™
1 tablespoon crushed rosemary
Coarse kosher salt and freshly cracked black pepper
2 carrots, peeled and chopped
2 yellow onions, peeled and chopped
2 ribs celery, chopped
1 teaspoon Cackalacky® Chicken Charger™
1 1/2 cups chicken stock
1 tablespoon black peppercorns, cracked

Preheat oven to 375 degrees F.

Rinse the chicken well and dry thoroughly with paper towels. Rub olive oil over the outside of the chicken. Rub the chicken with 2 tablespoons of Chicken Charger. Sprinkle crushed rosemary, salt, and pepper inside the chicken.

Put the chopped vegetables in the bottom of a roasting pan. Sprinkle with 1 teaspoon Chicken Charger. Add chicken stock (or water) and the peppercorns. Put the chicken on top of the vegetables and put the pan on the middle rack of the oven, and roast for 20 minutes per pound, about 1 1/2 hours, or until the thigh has an internal temperature of 180° F.

Let the chicken rest for 10 minutes before carving. Reserve vegetables and roasting juices for gravy (if desired).



Country Gravy

2 tablespoons unsalted butter
1 teaspoon crushed rosemary
2 tablespoons all-purpose flour
1 cup chicken stock (from roasting pan)
1 cup half-and-half or light cream
1 teaspoon Cackalacky® Spice Sauce™
3/4 teaspoon freshly ground black pepper
1/2 teaspoon kosher salt
Kosher salt and freshly ground black pepper, to taste.

Strain roasting pan vegetables and liquid into a 4-cup measuring cup pressing to extract as much liquid as possible. Transfer liquid to a gravy separator and allow fat to rise to top.

Melt the butter in a 2 1/2-quart saucepan over medium heat. Add the rosemary and cook briefly. Add the flour and cook to a blonde roux. Add one cup of the chicken stock, stirring constantly. Add cream and bring to a simmer, stirring frequently, until thickened. Add Spice Sauce, pepper, and salt. Season to taste with salt and pepper.

Sautéed Brussels Sprouts

1 1/2 cups Brussels sprouts
3 slices hickory-smoked bacon, diced
1/2 yellow onion, diced
Kosher salt and freshly ground black pepper, to taste

With a paring knife, trim the ends off the Brussels sprouts and remove any yellowed leaves. Cut an X about 1/4-inch deep into the base of each sprout. Bring a 2 1/2-quart saucepan half-filled with salted water to a boil. When the water is boiling, add the Brussels sprouts and simmer gently, uncovered, until the sprouts are just tender, 5 to 7 minutes, depending on the size of the sprouts.

Meanwhile, in a small heavy skillet, cook the bacon and onions over medium heat. When Brussels sprouts are cooked, drain off the water and combine sprouts with the bacon and onions. Season with kosher salt and black pepper.



Roasted Garlic Mashed Potatoes

The garlic may be roasted at the same time the potatoes are baking by cutting the top one-third off a head of garlic, drizzling it with olive oil and seasoning with kosher salt and cracked black pepper. Place the garlic in a foil pouch and roast, sealed, for about 50 minutes or until tender. The potatoes should be baked, not boiled, to develop their full flavor.

- 3 large Russet Burbank potatoes
- 1 tablespoon olive oil
- 1 1/2 teaspoons Cackalacky® Beer-B-Q™ seasoning
- 3 to 4 large cloves roasted garlic (about 1 tablespoon garlic purée)
- 1/4 cup sour cream
- 2 tablespoons unsalted butter, softened
- 1/2 cup heavy cream, scalded
- Kosher salt and white pepper, to taste

Preheat oven to 350 degrees F. Scrub potatoes well with a vegetable brush. Puncture skin in several areas with a knife. Coat the potatoes with olive oil and rub with Cackalacky Beer-B-Q seasoning. Roast potatoes for 25 minutes. Add garlic to oven and continue baking another 50 minutes or until the potatoes are fork tender. Remove garlic from oven and reserve. When cool enough to handle, press garlic cloves out of skins and into a small bowl being sure to remove any sprouts from the garlic. Mash well. Remove potatoes from oven. When cool enough to handle, scoop the flesh into a mixing bowl. (Reserve skins for Cackalacky® skins or another use.)

Place the potatoes in a medium saucepan over medium-low heat; add the roasted garlic and mash. Stir in the sour cream and butter. Continue mashing, gradually adding heavy cream, until the potatoes are the desired consistency. Reheat potatoes, if necessary, over medium-low heat, stirring often. Season to taste with salt and pepper. Garnish with paprika and chopped fresh parsley.



Cranberry Chutney

1/4 cup chopped yellow onion
1 tablespoon olive oil
1 cup fresh or frozen whole cranberries
1/2 cup water
1/3 cup granulated sugar
1 1/2 teaspoons dry mustard
Pinch ground cloves
Pinch cinnamon
Pinch nutmeg

In a small saucepan over medium heat, cook onion in olive oil until onion is translucent, about 5 minutes. Add water, sugar, and cranberries. Stir to combine. Cook until the berries burst, another 5 to 8 minutes. Add dry mustard, ground cloves, cinnamon, and nutmeg; stir well. Remove from stove and cool. Serve at room temperature. (This may be prepared one day ahead and held under refrigeration.)

Plate Presentation: Slice breast meat and fan onto plate. Arrange Brussels sprouts on plate and top with bacon & onions. Ladle chutney on plate. Spoon potatoes onto plate, dot with gravy and butter. Drizzle gravy around plate.