

ORANGE-POMEGRANATE GLAZED BRICK CHICKEN



Pomegranate and orange are classic holiday flavors usually found in drinks or dessert. For a unique take on holiday spice juicy chicken is used instead of turkey. Whole chicken is seared under a brick then smothered with spiced pomegranate molasses and roasted in the oven. Anise is added to the tangy glaze to add a warm comforting note that is the perfect complement to the juicy tender meat.

For a more traditional holiday dish use a turkey instead the chicken.



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Prep Time: 10 Minutes

Cook Time: 20 Minutes

Total Time: 30 Minutes

Ingredients

Orange Pomegranate Glaze

- 2 pomegranates (seeded)
- 1 orange zested
- ½ cup orange juice, freshly squeezed
- 1 tbsp. anise, freshly ground
- 6 cloves
- 2 tbsp. molasses
- 1 chicken, whole

DIRECTIONS

Partially debone chicken leaving the wings, legs, and breast intact. Turn the chicken over with the breast facing down, then remove the backbone. Slice cleanly through the ribcage on one side and repeat on the other side. Do not remove the bone completely; chicken should lay flat on the work surface. Refrigerate the chicken uncovered for at least 30 minutes to allow skin to dry.

In a saucepan combine glaze ingredients and bring to a boil. Reduce heat and simmer on low until liquid has reduced and coats the back of a spoon.

Season skin liberally with salt and pepper. Place one tablespoon olive oil in a large cast iron skillet and turn the heat to high. Place the chicken skin side down. Use a smaller heavy skillet to apply pressure to the chicken. Sear until skin has browned and remove from heat.

Coat the chicken with the glaze and place uncovered in a 375 degree oven for approximately 10 minutes or chicken has cooked through. Temperature should be 165 degrees.

Remove the chicken and let rest for 10 minutes. To remove the legs, place chicken breast side up and point legs inward. Slide deeply through the joint pulling the leg away from the body. Repeat with the wings. Top with remaining glaze to serve.

TIPS

When taking apart the legs bends firmly backward to separate the joint from the socket, this will make it easier to slice through.

Use discarded parts to make stock, add vegetables, garlic and onions for a flavorful broth that can be repurposed in many recipes.