



DE LOACH
VINEYARDS

BRINED & ROASTED ORGANIC CHICKEN

SERVES 4-6

The Russian River Valley Original

INGREDIENTS:

- 1 large Rocky Organic chicken, about 3 lbs
- One gallon of water
- 2 cups kosher salt
- 2 cups brown sugar, packed
- $\frac{3}{4}$ cup dried thyme
- $\frac{1}{3}$ cup dried red chilies or chili flakes
- $\frac{1}{4}$ cup black peppercorns
- 4 bay leaves
- $\frac{1}{4}$ cup unsalted butter, melted

DIRECTIONS:

Carefully toast thyme, chilies and peppercorns to bring out aromatics. Grind in spice grinder and crush bay leaves. Mix salt, sugar and spices in a container large enough to hold chicken. Add water and mix well. Submerge bird in liquid and weight down if necessary. Brine, refrigerated, for four hours or up to 48 hours. Remove from brine and wipe off excessive herbs and spices. Bring bird to room temperature and roast at 350F for about 20 minutes per lb, unstuffed. Roast for 40 minutes, brush with butter, and cook until breast registers 160°F. Let rest about ten minutes and carve.

