**Hamersley’s Roast Chicken with Garlic, Lemon and Parsley**

**(From Chef Gordon Hamersely)**

**Serves: 4 to 6**

**Ingredients for Marinade**

1 bunch fresh Italian parsley, washed and coarsely chopped

3 garlic cloves, coarsely chopped

3 shallots, coarsely chopped

1 Tbsp Herbs de Provence\* (thyme, oregano, marjoram, tarragon, rosemary, fennel, and lavender buds)

1 tsp dried rosemary

3 Tbsp Dijon mustard

2 tsp kosher salt

2 tsp coarsely ground black pepper

6 Tbsp extra virgin olive oil

Grated zest of 1 lemon

**To make marinade**

In a bowl or food processor, combine the first eight (8) ingredients. Mix or pulse the ingredients until combined. Drizzle in olive oil and mix until smooth. Fold in lemon zest.

**Ingredients for Roasting Chicken and the Garlic**

1 chicken, about 3 pounds

Kosher salt and freshly ground black pepper

1 whole head of garlic

1 Tbsp extra virgin olive oil

**To roast the chicken and garlic**

*For the chicken,* remove the giblets (if any) from the chicken and rinse the bird inside and out with cold water. Pat dry with paper towel (or clean kitchen towel) and put the chicken on a rack in a roasting pan. Rub the marinade all over the chicken, patting it on with your hands and using all of the marinade to make a thick coating. Season with salt and pepper. Cover the chicken with plastic wrap and put it in the refrigerator for at least 2 hours and up to 4 hours—or let stand at room temperature for 1 hour. Pre-heat oven to 350°F. Roast chicken until done, about 1 ½ hours. The chicken is done when the leg bone separates easily when twisted; and a meat thermometer inserted into the thigh should register between 165°F and 170°F.

*For the garlic,* separate the garlic cloves from the head and remove any loose papery skins, but do not peel them. Put the garlic into a small baking dish in a single layer. Drizzle the cloves with a little olive oil and toss to coat evenly. Sprinkle the gloves with salt and pepper, cover with aluminum foil, and put into oven with the chicken. Bake for about 1 hour until cloves are soft.

**Ingredients for Sauce**

1 ½ cups chicken broth

1 lemon, one half sliced into ¼-inch pieces, the other half juiced

1 Tbsp unsalted butter

Kosher salt and freshly ground black pepper

Parsley

**To make the sauce**

Transfer the chicken to a cutting board and let the bird rest for at least a half hour and up to an hour before cutting it into pieces. Pour off the juices from the roasting pan and degrease them. Add the juices and the chicken broth back to the roasting pan, place the pan over medium-high heat, and deglaze the pan by scraping up the browned bits stuck to it and reserve.

**To serve**

Carefully remove the chicken breasts from the bone, keeping the wings attached and leaving on as much skin as possible. Use a knife and pull with your hands; the breasts should come off easily. Carve around each leg bone to remove the leg and thigh in one piece. Arrange chicken pieces, skin side up in the roasting pan or in another baking pan shallow enough to fit underneath the broiler. You can prepare the chicken ahead up to this point. Chicken can remain at room temperature for 30 minutes before broiling. If you want to prepare the chicken more than 30 minutes ahead, refrigerate the chicken and bring it back almost to room temperature before broiling.

Move the oven rack closer to the broiler and heat the broiler. Place the lemon slices on top of the chicken. Put the reserved pan juices and chicken broth into the pan, but do not pour over the chicken. Set the pan under the broiler and cook until the skin is crisp and the meat has thoroughly heated through (8 to 10 minutes). Arrange the chicken on a platter or on individual plates, scatter the roasted garlic cloves over and around the chicken and keep warm. Carefully pour the liquid from the roasting pan into a saucepan. Add the lemon juice and cook over high heat until the sauce is reduced by almost half and becomes slightly thickened. Swirl butter and season with salt and pepper to taste. Pour the sauce around the chicken, garnish with parsley, and serve immediately.

*Wine suggestions: Virtually any wine, white or red, would go well with this dish: a Sancerre, a Pouilly-Fuissé, or even a simple, but decent, white Côtes du Rhône.*

**\*Herbs de Provence**

2 Tbsp dried thyme

2 Tbsp dried oregano

2 Tbsp dried marjoram

1 Tbsp dried tarragon

1 Tbsp dried rosemary

½ tsp fennel seeds

Pinch of culinary lavender buds

Combine the ingredients in a bowl, mix to combine, and store in an airtight container.