



Chicken Vesuvio

Servings: 4

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 50 minutes

Chicken Vesuvio is a classic Chicago restaurant dish: crisp-skinned chicken and deeply browned potatoes in a potent garlic and white wine sauce.



8 each chicken thighs, bone-in, skin on, trimmed (make sure bottom fat is removed, see TIP)

1 1/2 teaspoons Kosher salt

1/2 teaspoon pepper

1 1/2 pounds Yukon Gold potatoes, 2 to 3 inches in diameter, halved crosswise (see TIP) (or 1 lb if potatoes are smaller)

2 tablespoons vegetable oil (divided)

14 cloves garlic, peeled (2 whole, 12 halved lengthwise)

1 tablespoon lemon juice

1 1/2 teaspoons dried oregano

1/2 teaspoons dried thyme

1 1/2 cups dry white wine

2 tablespoons minced fresh parsley, divided

The first bite of the chicken gives you a crunchy, salty taste of the skin. Then, on to the well-flavored meat.

NOTE: For this recipe you'll need a roasting pan that measures at least 16 by 12 inches. For the most efficient browning, heat the roasting pan over two burners.

TIP: Trim all the skin from the underside of the chicken thighs, but leave the skin on top intact.

TIP: Combining the garlic with lemon juice makes the garlic taste less harsh, but only if the lemon juice is added immediately after the garlic is minced.

TIP: To ensure that all the potatoes fit in the pan, halve them crosswise to minimize their surface area.

PREP (20 minutes):

Adjust oven rack to upper-middle position and heat oven to 450°F.

Line a baking sheet with paper towels. Place chicken down on towels and pat tops dry with more paper towels (the drier, the better they will brown)

Sprinkle both sides of chicken with 1-1/2 teaspoons salt and 1/2 teaspoon pepper.

Toss potatoes with 1 tablespoon oil and 1 teaspoon salt.

Press 2 whole garlic cloves with a garlic press into a small bowl or ramekin and immediately combine with lemon juice; set aside (see TIPS).

BROWN (30 minutes):

Heat remaining 1 tablespoon oil in large roasting pan over medium-high heat until shimmering (see TIPS).

Place chicken, skin side down, in single layer in pan and cook, without moving it, until chicken has rendered about 2 tablespoons of fat, 2 to 3 minutes.

Place potatoes cut side down in chicken fat, arranging so that cut sides are in complete contact with surface of pan.

Sprinkle chicken and potatoes with oregano and thyme. Continue to cook until chicken and potatoes are deeply browned and crisp, 8 to 12 minutes longer, moving chicken and potatoes, if necessary, to ensure even browning.

Flip chicken and potatoes when fully browned.

When all pieces have been flipped, tuck halved garlic cloves among chicken and potatoes.

Remove pan from heat and pour wine into pan (do not pour over chicken or potatoes).

ROAST (30 minutes):

Transfer pan to oven and roast until potatoes are tender when pierced with tip of paring knife and chicken registers 185° to 190°, 15 to 20 minutes.

Transfer chicken and potatoes to deep platter, browned sides up.

Place pan over medium heat (handles will be hot) and stir to incorporate any browned bits.

Using slotted spoon, transfer garlic cloves to cutting board. Chop coarse, then mash to smooth paste with side of knife. Whisk garlic paste into sauce.

Continue to cook until sauce coats back of spoon, 3 to 5 minutes longer.

Remove from heat and whisk in reserved lemon juice mixture and 1 tablespoon parsley. Pour sauce around chicken and potatoes. Sprinkle with remaining 1 tablespoon parsley and serve.