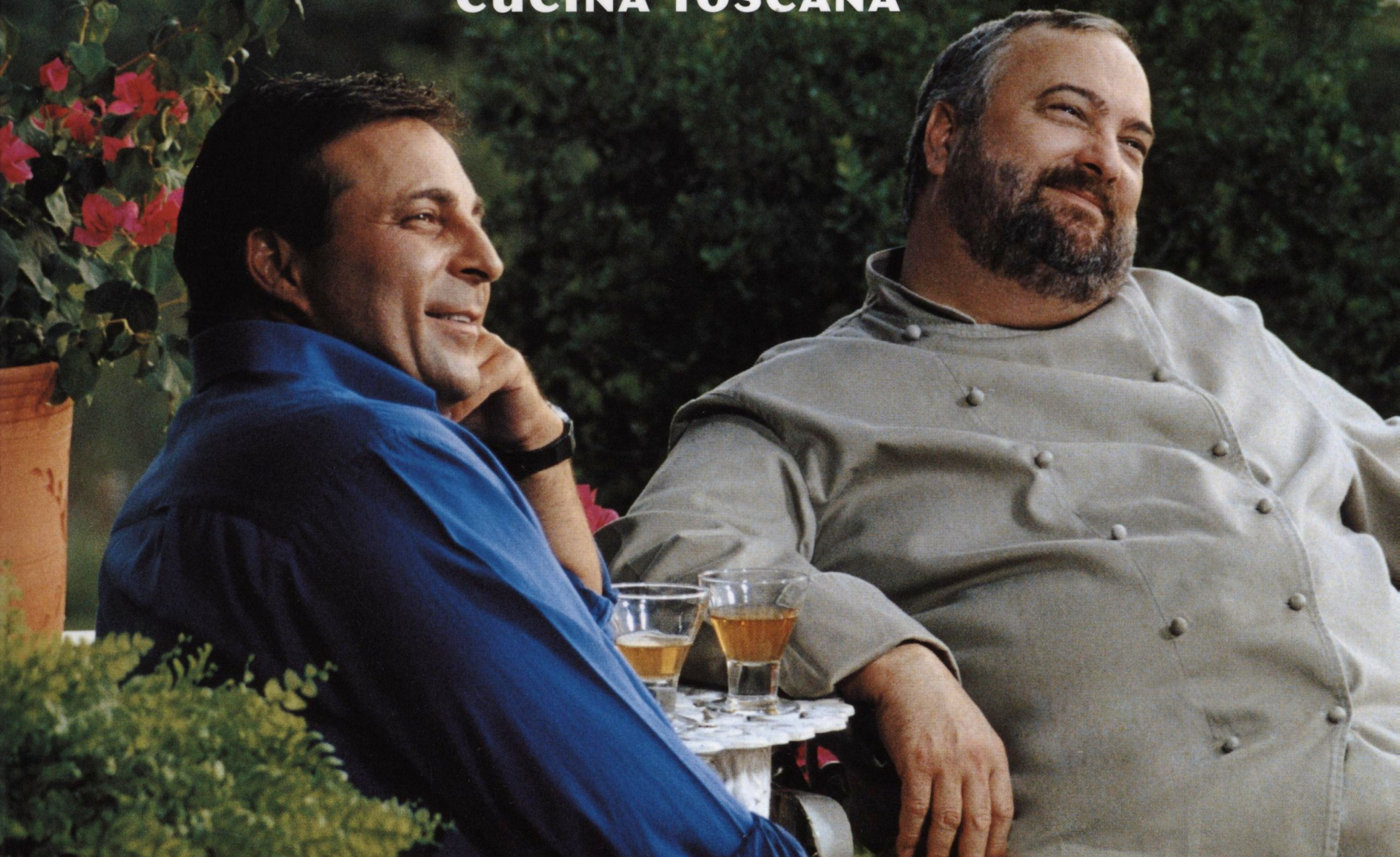


CIAO **T**uscany

RECIPES FROM THE PBS SERIES
CUCINA TOSCANA



JOHNNY CARRABBA & DAMIAN MANDOLA
WITH JOHN DEMERS

Roast Chicken with Potatoes

Pollo Arrosto con Patate

Serves 4

Potato Ingredients:

- 1 pound new potatoes, cut in half
- 1/4 cup extra-virgin olive oil
- 3 cloves garlic, minced
- 1 teaspoon chopped fresh sage
- 1 teaspoon chopped fresh rosemary
- Kosher salt and freshly ground black pepper

Chicken Ingredients:

- 1 whole roasting chicken about 3 – 3 1/2 pounds
- 1/2 cup extra-virgin olive oil
- 1 tablespoon chopped fresh sage
- 5 whole cloves garlic, peeled
- Kosher salt and freshly ground black pepper
- 1/2 cup dry white wine

To Prepare

1. Preheat the oven to 400° F.
2. Prepare the potatoes by combining the halves with the olive oil, garlic, sage and rosemary. Season with salt and pepper. Place potatoes on a sheet pan. Set aside.
3. To prepare the chicken, rub the bird with half of the olive oil. Chop the sage and garlic together on a cutting board. Place in a small bowl; add the salt and pepper. Press this mixture under the chicken's skin. Season the bird inside and out with salt and pepper; truss.
4. Heat the remaining oil in an ovenproof skillet over medium-high heat. Brown the chicken well on all sides.
5. After the bird is well-browned, place in the oven along with the pan of potatoes and roast for 40 minutes (stir the potatoes at 20-minute intervals). Pour the wine into the pan with the chicken and roast 15 – 20 minutes more.

Johnny & Damian say . . .

D: *I don't get it. Why are so many people always buying those pre-roasted chickens at the supermarket, when roasting a chicken is one of the easiest things in the world? And once you've got the oven hot, why not use it to roast some potatoes as well?*

J: *This is not so much a one-pot dish as a one-oven dish.*

D: *More than most recipes, this Tuscan favorite really shows how doing a few of the right things is exactly what a dish needs. This should stop you from racing off to the supermarket to grab one of those dried-up-looking roasted chickens, so pathetic in the hotbox.*

6. Remove the chicken and potatoes from the oven and let rest for 10 – 15 minutes. Remove the trussing string and cut the chicken into serving pieces.

To Serve

Serve on a warmed dinner platter surrounded by the potatoes. Pour the cooking juices over the chicken.



CIAO Tuscany

RECIPES FROM THE PBS SERIES, **CUCINA TOSCANA**



"[Johnny and Damian serve up]....hearty comfort foods, from soups to stews to creamy desserts. Throughout, the two big Sicilian boys from Texas provide straightforward and thorough directions."

—*Publisher's Weekly*

"Tuscany [home to] countless talented craftsmen, wise farmers and masters, magnificent hosts, great eaters and outstanding chefs ... and the tradition continues!"

—Paolo Villoresi, Editor in Chief, *The Magazine of La Cucina Italiana*

"In their third book...[Johnny and Damian] serve up their culinary heritage with a pinch of pure Texas fun."

—*Central Market Foodie Magazine*

ISBN 978-1-931721-42-4 \$29.95



52995



9 781931 721424

Published by Bright Sky Press