



Cider Braised SpringRain Chicken

As prepared by noted regional chef Jon Luzadder
of the Ajax Cafe

1 SpringRain Farm Organic Chicken
1 lemon cut into wedges
Sage, Rosemary, Thyme
3 garlic cloves
2 TB butter
12 ounces local apple or pear cider
Lemon pepper
Twine

Brine chicken for 30 minutes to 3 hours. Preheat oven to 425 degrees. Remove chicken from the brine and pat dry. Insert lemon wedges, herbs, garlic, and 1 TB of butter inside chicken cavity. Truss chicken by folding wings back and tying legs together with butcher twine.

Melt 1 TB butter and brush on chicken, then season with lemon pepper. Place chicken in large roasting pan and place in 425 degree oven for 20 minutes. Remove chicken and lower oven to 350 degrees. Add cider to pan and cover. Place pan in oven and cook for approximately ½ hour per pound until chicken reaches an internal temperature of 165 degrees. Check chicken temperature after first hour. When chicken reaches 165, remove and let rest for at least 20 minutes before carving.

Our organic chickens were raised outside where they were free to run and flap their wings as much as they would like. This makes their meat tastier and something you can feel good about eating. It also makes their meat a bit chewier than many people are used to. Because of this, our chickens benefit from being brined for 1-6 hours before you cook them using this recipe:

For each gallon of cold water used in the brine, add the following:

3/4 cup coarse kosher salt or other non-iodized salt
3/4 cup granulated sugar
1 cup boiling water
1 gallon cold water
1 tablespoon black pepper

To determine how much brine you'll need, place the poultry (chicken or turkey) to be brined in your chosen container. Add water to cover. Remove the poultry and measure the water. Dissolve salt and sugar in the boiling water. Add it to the cold water; add pepper and stir to combine. Chill brine completely in the refrigerator before adding poultry. Place your poultry in the water and place in the refrigerator for the time required. Rinse poultry twice after removing it from the brine solution; discard brine. If you are not ready to cook at the end of the brining time, remove from brine and rinse the meat. Refrigerate until ready to use. Do not salt brined meat before cooking.