

# SKILLET ROOT VEGETABLES & BRINED CHICKEN

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## Ingredients

### CIDER BRINE:

1 bottle Green Door Gourmet Cider (Peach, Cherry, Apple)

3 Cups Water

½ Cup Brown Sugar

1/3 Cup Kosher Salt

1 Orange, quartered

½ medium Onion, chopped

1 4 inch stick Cinnamon

2 Cloves Garlic, halved

### SKILLET CHICKEN & VEGETABLES

1 x whole Jolly Barnyard Chicken, defrosted

4-5 pounds mixed root vegetables

## Directions

Combine all Brine ingredients in a saucepan and bring to a boil. Remove from heat and cool to room temperature. Refrigerate before pouring over whole Chicken in a tight-fitting container.

Brine Chicken overnight.

The next day, remove from brine and pat dry inside & out. Place Onion & Orange into cavity and then rub Olive Oil all over the bird and then season with Salt & Pepper.

In a cast-iron skillet, pour in a little Olive Oil and then arrange root vegetables, such as Potatoes, Sweet Potatoes, Carrots etc. Place Brined Chicken directly on top and place it all in an oven at 400F for 20 minutes. Turn the oven down to 325F and continue to roast for another 25-30 minutes. Cover with foil when the Chicken is looking nice and brown on top. Remove from oven and insert a thermometer into the thigh to ensure that the Chicken is cooked through at 160F. Allow to rest before serving for 20 minutes, or cool to room temperature before refrigerating for the next day.

Garnish Roasted Vegetables with herbs and a little finishing salt.