

Baked Chicken with Herbs, Garlic and Shallots

Servings : 4

Amount	Measure	Ingredient - Preparation Method
4	pounds	chicken - quartered
3	tablespoons	unsalted butter
6	medium	shallot - cut in half and peeled
8	large	garlic cloves - peeled
10	sprigs	thyme (just the leaves)
8	sprigs	rosemary (just the leaves)
1 1/2	teaspoons	kosher salt
		freshly ground black pepper

Heat oven to 425. Cut away excess fat and tuck wings behind each breast.

Put the butter into a large, shallow baking pan. Put pan in oven while it's heating. When butter is melted, remove pan. Add shallots, garlic, thyme and rosemary. Swirl the pan to coat ingredients with butter.

Dregde chicken, skin side down in butter and arrange skin side up in pan. Sprinkle chicken with salt and pepper. Bake until browned and cooked through, 50-60 minutes. Serve with shallots and garlic and a drizzle of pan drippings.