

## “Beer” Can Honey Roasted Heirloom Chicken – Comfort du Jour

I’m taking a new approach to roasting an heirloom chicken in my favorite blend of flavors—honey, garlic and rosemary. I am fond of a local unfiltered sourwood honey, which is sweet with a rich and earthy flavor, and strong enough to stand up to the plentiful garlic and aromatic rosemary.

We served this chicken at Rosh Hashanah, and for this special occasion, I’ve emptied the beer from our beer can and filled it with white wine, and then we roasted this wine-filled, beer-can chicken in the oven—not on the grill. Alongside this incredibly moist holiday bird, we served mashed potatoes and roasted Brussels sprouts with shallots and an easy lemon-pomegranate glaze. You’ll find that bonus recipe at the end.

### INGREDIENTS

3 cloves garlic, minced  
1 Tbsp. fresh rosemary leaves, finely chopped  
2 Tbsp. honey (solid or crystallized honey is not recommended here)  
Juice of 1/2 lemon  
2 Tbsp. dry white wine (aim for a neutral flavor, such as pinot grigio)  
1/4 cup extra virgin olive oil  
1 tsp. kosher salt  
Freshly ground black pepper  
4 pound heirloom chicken\*

### FOR THE BEER CAN:

3 additional cloves garlic, crushed  
1 sprig fresh rosemary  
6 oz. dry white wine

### \*NOTES

An “heirloom” chicken is a specialty butcher item, usually an older or heritage breed of chicken, and raised in an ethical manner. Birds raised this way are more expensive, but well worth it.

### INSTRUCTIONS

1. Combine all marinade ingredients in a large bowl and whisk until smooth.
2. Pat chicken dry with paper towels and season all over with kosher salt and black pepper. Place the chicken in the bowl with the marinade and turn several times to evenly coat. Allow chicken to rest 30 minutes.
3. Remove all oven racks except the lowest. Preheat to 450° F. Note in step 6 that this is not the temperature for the entire roasting time, just the beginning.
4. Empty the beer from the can (drink it, obviously! ☺), and replace it with the wine, crushed garlic and rosemary sprig. A soda can would serve the same purpose here.

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5. Line a rimmed baking sheet with aluminum foil, and center the beer can on the sheet. Use a beer can support if you have one, for greater stability. Carefully place the chicken over top of the can, so that it is nearly fully inside the cavity of the bird. The wine and aromatics will season the bird from the inside to keep the chicken moist. Pour remaining marinade over the chicken.
6. Cover the top of the chicken loosely with a piece of foil, to protect it from burning in the oven. Transfer the chicken on the baking sheet to the lower rack of the oven.
7. Roast for only 10 minutes at 450°, then reduce oven temperature to 325° and roast about one hour, or until juices run clear when thigh is pierced with the tip of a knife. The time may vary based on the chicken’s weight. For best results, use a thermometer to confirm the temperature in the thickest part of the thigh is 165° F.
8. Remove chicken and rest for 15 minutes before carving.
9. Return oven temperature to 400° F, and roast the Brussels sprouts.

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### BONUS RECIPE – ROASTED BRUSSELS SPROUTS WITH LEMON-POMEGRANATE GLAZE

#### INGREDIENTS

1 pound Brussels sprouts, trimmed and halved lengthwise  
Drizzle of extra virgin olive oil  
Salt and pepper  
1 shallot, sliced  
4 tsp. lemon-infused olive oil\* (or regular oil + juice of 1/2 lemon)  
4 tsp. pomegranate-flavored balsamic vinegar\*

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#### \*NOTES

The lemon olive oil and pomegranate-flavored balsamic can be found at a specialty oil and vinegar shop. If you do not find them, use any olive oil and regular balsamic vinegar, or simply roast the Brussels sprouts in oil, salt and pepper. Squeeze fresh lemon over the bowl at serving. They won’t have the special flavors, but roasted vegetables are always delicious on their own.

#### INSTRUCTIONS

1. Spread sprouts onto a parchment-lined baking sheet and drizzle with olive oil and season with salt and pepper. Toss to coat, and arrange sprouts, cut-side down.
2. Roast at 400° F for 15 minutes. Whisk together the infused oil and flavored vinegar. Scatter the sliced shallots onto the roasted Brussels sprouts, and then toss the vegetables with the oil-vinegar blend. Roast an additional 5-10 minutes, and then transfer to a serving bowl.