

GEORGIAN-STYLE CHICKEN UNDER A BRICK

(Adapted from "Milk Street, Jan-Feb/19")

Makes: 4 servings

1-1/2 tsp	ground coriander
1/2 tsp	granulated garlic
Kosher salt & ground black pepper	
3-1/2 to 4 lb	whole chicken *
1 Tbsp	grapeseed or other neutral oil
2 Tbsp	salted butter
8 medium	garlic cloves, peeled & chopped
2 cups	low-sodium chicken broth
1/8 to 1/4 tsp	cayenne pepper
2 Tbsp	lemon juice
1/4 cup	lightly packed fresh cilantro, chopped



1. **In a small bowl**, stir together the coriander, granulated garlic, 1 Tbsp salt and 1/2 tsp black pepper. Place the chicken breast down on a cutting board. Using sturdy kitchen shears, cut along both sides of the backbone, end to end. Remove and discard the backbone (or save to make stock). Spread open the chicken, then turn it breast up. Use the heel of your hand to press down firmly on thickest part of the breast, until the wishbone snaps. Season all over with spice mixture, rubbing it into the skin. Let stand, uncovered, at room temperature for 30-45 minutes.
2. **Heat the oven to 450°F** with rack in the lowest position. Thoroughly pat chicken dry with paper towels. In a 12" over-safe skillet over medium-high, heat oil until barely smoking. Place chicken in pan breast down. Lay a small sheet of foil over the chicken, then place a second heavy skillet or pot on top. Reduce to medium and cook until skin is golden brown, 10-15 minutes **, removing the weight and foil and checking every 4-5 minutes to ensure even browning.
3. **Using tongs**, carefully transfer chicken to a large plate, turning it breast up. Pour off and discard the fat in skillet. Slide the chicken, breast up, back into the pan and place in the oven. Roast until thickest part of breast reaches 160°F, 25-30 minutes. Carefully transfer the chicken to a cutting board and let rest while you make the sauce.
4. **Set the skillet** (the handle will be hot) over medium-high and cook the butter and garlic, stirring occasionally, until the garlic is lightly browned, about 2 minutes. Add broth and bring to a simmer, scraping up any browned bits, then cook until the garlic is softened and mixture is slightly thickened and reduced to about 3/4 cup, 10-15 minutes. Using a silicone spatula, mash the garlic until almost smooth and mix it into the sauce. Off heat, stir in the cayenne, lemon juice and cilantro, then transfer to a serving bowl. Carve the meat; serve with the sauce.

Notes:

* Don't use chicken larger than 4 lbs because it may not fit in skillet.

** I used cast iron skillet so time on stove is shorter than 10-15 minutes.