

SLASHED CHICKEN

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

Serves: 4

- 4 medium garlic cloves, smashed & peeled
- 1/2 medium yellow onion, roughly chopped
- 2 Tbsp fish sauce
- 2 tsp white sugar
- Kosher salt & ground black pepper
- 4 bone-in, skin-on chicken leg quarters (about 3 lbs total), patted dry
- 1 cup salt *



1. In a food processor or blender, combine the garlic, onion, fish sauce, sugar and 1 tsp each salt and pepper. Process until mostly smooth, about 1 minute. Transfer to large bowl.
2. Using a sharp knife, cut four parallel slashes on each chicken leg, 2 on the thick and 2 on the drumstick, slicing through the skin all the way to the bone. ** Flip each leg and repeat on the underside. Transfer to the marinade and toss to coat, rubbing it into the slashes. Let stand at room temperature for 20 minutes or cover and refrigerate overnight.
3. Heat oven to 450°F with rack in middle position. Line rimmed baking sheet with foil and spread 1 cup salt over it. Mist a wire rack with cooking spray, then set over the salt. Remove chicken from the marinade, shaking off excess, and arrange, skin side up, on prepared rack.
4. Roast until well browned and thickest part of thigh reaches 175°F, 20-25 minutes.

* Placing chicken on wire rack set over layer of salt will allow salt to absorb drippings instead of scorching the juices released.

** Slashing chicken to the bone is adapted from cookbook author Andrea Ngyuen's native Vietnam.