

Pot-Roast Chicken with Hunter's Sauce



Serves 5

Prep 20 mins

Cooking 1½ hours

Easy

Ingredients

1 onion

6 smoked streaky bacon rashers
oil, for frying

100g button mushrooms

125ml white wine

2 x 400g tins chopped tomatoes

1 litre brown chicken stock

2 tsp sugar 2 tbsp

fresh tarragon leaves

400g new potatoes

2kg chicken

Sea salt and freshly ground black pepper

1. Preheat the oven to 170°C/150°C Fan/Gas mark 3. Cut the onion and bacon into large dice. Place a 3-litre flameproof casserole dish over a medium heat. Add a little oil, then the bacon and fry until golden brown. Add the onion and garlic and cook for 2 minutes until softened.
2. Slice mushrooms thickly, add to the pan & fry for a further min. Add the wine & tomatoes, bring to the boil & simmer for 3 mins, then add the stock. Bring back to the boil & season with salt, pepper & sugar. Chop the tarragon & add 1/2 of it to the pan, reserving the rest.
3. Cut the potatoes into 1cm slices and add them to the pan. Place the chicken on top, pressing it down lightly to immerse it in the stock, then cover with a lid and cook in the oven for 1½ hours. After 1 hour, remove the lid and baste the chicken with the sauce. Return to the oven, uncovered, to allow the chicken to brown.
4. When the chicken is cooked, remove it and place on a chopping board. Leave to rest for 5 minutes. Add the remaining tarragon to the sauce, stir well and taste to check the seasoning. Carve the chicken into portions: cut the legs off, cut through the joint to separate the drumsticks from the thighs, and carve the breasts off the carcass. Place on a serving dish, then spoon the sauce and potatoes over the chicken.