



### **Shaker-Style Tarragon Roast Chicken with Sweet Carrots and Spring Peas**

4 pound whole chicken  
Freshly ground black pepper  
Kosher salt  
1 large bunch tarragon  
1 sweet onion, peeled, quartered  
1/2 fresh lemon, cut into large chunks  
1/2 cup Pinot Grigio white wine  
1 Tablespoon unsalted butter

#### Carrots and Peas:

16 pound package baby carrots  
Salt and black pepper to taste  
1/2 to 1 cup Pinot Grigio white wine, as needed  
1/2 to 1 cup chicken broth, as needed  
1 (8 ounce) package string less sugar snap peas  
2 Tablespoons butter or as desired

Garnish: Tarragon leaves as desired  
Preheat oven to 375 F degrees.

Rub the cavity of chicken with freshly ground black pepper and salt. Stuff the chicken with lots of tarragon, onion quarters, and lemon chunks.

Place wine in deep chicken roasting pan. Place chicken breast side down over wine in pan. Bake in preheated 375 degree F oven for 45 minutes in chicken juices. Remove from pan. Turn chicken over; return to oven; bake until the chicken is done about 45 minutes to 1 hour more. Baste every 10 to 15 minutes. During the last five minutes of baking, brush chicken with butter for a golden brown color. Remove from oven; discard the stuffing from the chicken. Let chicken rest about 10 minutes. Garnish with tarragon leaves as desired.

To prepare the carrots and peas: Lightly sprinkle the baby carrots with salt and pepper. Place in 10 inch baking dish; add 1/2 cup wine and 1/2 cup chicken broth. Bake in preheated 375 degree F oven for 30 to 45 minutes or carrots are tender. Cooking time will depend on size of carrots. Add the peas for the last 10 minutes of baking to lightly bake. Add additional liquid as needed. Stir in melted butter to glaze.

**About the Recipe:** Stuffed with lemon, onion, and lots of tarragon, this chicken first bakes upside down in white wine. Turn over; roast until golden brown. The result is a chicken that has a tantalizing tarragon flavor and every part is so moist. Peas and carrots nestle in the drippings to gather its flavor before serving. Even if you use it the next day, it's delicious.

**Cook's Note:** The important step is to make sure that the roasting pan is just a little larger than your chicken so the juices don't evaporate.