

RECIPE

Champagne Braised Chicken with Herbs

Recipe Created For
Dutch Ovens

Cook Time
2 hours

Serving Size
4-6

Cook Mode

RECIPE NOTES

Make this luxurious, tender whole chicken recipe when you have something to celebrate! It is slowly braised in a Champagne sauce, enriched with aromatic herbs and vegetables to elevate the home dining experience. Serve it alongside mashed potatoes or a simple green salad for a meal that feels both special and comforting.

INGREDIENTS

1 5-pound whole chicken

2 teaspoons salt, divided

½ teaspoon freshly ground pepper

1 bunch thyme, divided

1 bunch sage, divided

2 lemons, halved

1 orange, halved

¼ cup clarified butter or ghee

1 onion, sliced

2 stalks celery, large slices

2 carrots, large slices

¾ cup champagne or Prosecco

Additional salt and pepper to taste

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Pat the chicken dry inside and out, then season all over with 1 ½ teaspoons salt and pepper. Stuff the chicken with 1 lemon and half an orange. Squeeze the juice from the remaining lemons and orange, and reserve. Add a half bunch of thyme and sage to the inside of the chicken. Using kitchen twine, tie the legs together and tuck the wings behind the breasts for even cooking.

Preheat the oven to 400 degrees. In the 4.5qt Round Dutch Oven, heat 1 tablespoon butter. Add onions, celery and carrots and ½ teaspoon salt. Sauté until the vegetables begin to soften, 5-6 minutes. Add champagne and reserved citrus juices to deglaze the Dutch Oven. Place the prepared chicken on top of the vegetables and place in the oven.

Cook for 15-20 minutes until the chicken is beginning to brown. Reduce the heat to 350 degrees and continue cooking for about 1½ hours, basting every 15-20 minutes with butter. Check the temperature of the chicken with a meat thermometer. The chicken is done when it is at least 165 degrees when tested in between the thigh and lower breast. Allow the chicken to rest for 15-20 minutes before slicing and serving. Serve the chicken with the pan sauce, and garnish with remaining herbs.

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