

Psycho Chicken

Another installment of my “Slightly Inappropriate Family Dinners.” I bet you thought (or were hoping) I would give this up, but I am going straight on to **Psycho Chicken**.

This dish is slightly inappropriate in name and in ingredient (over half bottle of white wine).

Ingredients:

Whole chicken (smallish)

1 1/2 teaspoon dried or three sprigs fresh thyme

2 cloves garlic, pressed

1 tablespoon cider

Dry white wine (I used Blue Wing Saloon’s Sauvignon Blanc)



Salt

Freshly ground pepper

Preheat oven to 325°F.

Clean chicken and remove giblets and boil them for the cat.

Now, hack the bejezzes out of the chicken all over with the tip of you sharpest, most sinister-looking chef’s knife.



In a small bowl, mix together thyme, garlic, salt, pepper and vinegar, and slather liberally on chicken, taking care that mixture gets into slits in the meat.

Place chicken on rack in roasting pan and throw the poor girl in the oven.

Every 20 minutes or so pour more wine on the roasting chicken. When finished you should have enough wine for one glass for yourself.

Roast about 2 hours.

Now this is the crucial part, which will make or break the entire dish: carve and then dredge each slice in the juices in the bottom of the pan.

