

Today on “Mommy’s Mind Is Not A Toy”

☒ Today on The Mom Blog I posted this recipe from my heartlessly forgotten “Slightly Inappropriate Family Dinners” series (listen to me, such a goof) I started a while ago.

This one, Psycho Chicken, is slightly inappropriate by name AND by ingredient, because you need almost an entire bottle of wine to pour over the hapless bird.

Ingredients:

Whole chicken (smallish)

1 1/2 teaspoon dried or three sprigs fresh thyme

2 cloves garlic, pressed

1 tablespoon cider

Dry white wine

Salt

Freshly ground pepper

Preheat oven to 325°F.

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

Now, hack the bejezzes out of the chicken all over with the tip of your 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.

Your house is gong to smell like you really know what you are doing in the kitchen. (Okay to feel disproportionately proud of yourself and think of yourself as Supermom.)

Roast about 2 hours.

Now, this is the VERY IMPORTANT part, which will make or break the entire dish so don't screw it up: carve and then dredge each slice in the juices in the bottom of the pan. Yum!

Enjoy. Take full credit.

