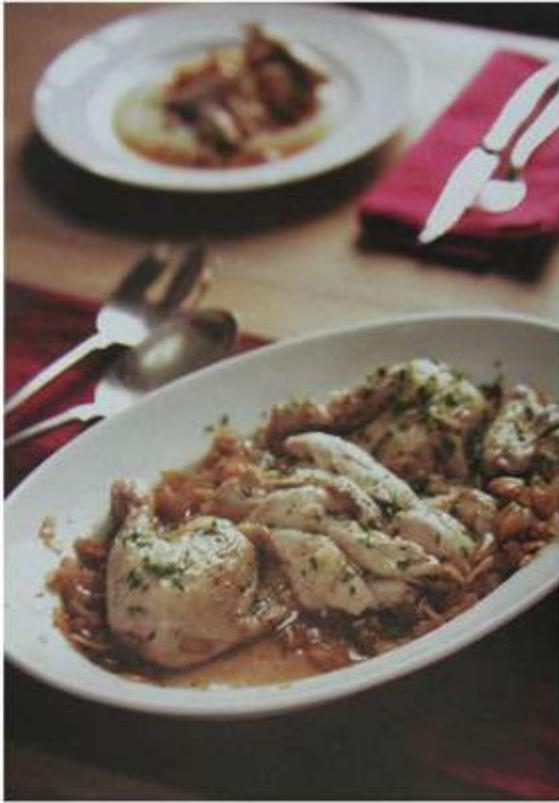


Article from Saveur Magazine....

For this recipe use either Malone Red (Order #17512C) or Hugo Grey (Order #17510C).

p.16 *Chicken Cooked in Clay*



This recipe originally appeared in *Italian Family Cooking* (Random House, 1971) by author Bone's father, Edward Giobbi.

Serves 4

- 1 3 ½-4 lb. chicken, rinsed
- Salt
- 1 clove garlic, peeled and sliced
- 1 tbsp. fresh rosemary leaves
- Freshly ground pepper
- 1 tbsp. extra-virgin olive oil
- 1 tbsp. fresh thyme leaves
- 5 lbs. non toxic sculptor's clay (see page 92)
- 2 tbsp. butter
- 1 onion, peeled and chopped
- 1 cup dry marsala
- ¼ cup chopped fresh parsley

1. Soak chicken in a large pot of heavily salted water for 1 hour. Drain, rinse, and pat dry. Preheat oven to 350°F. Loosen skin from chicken breast, then tuck garlic under skin. Season cavity with rosemary, salt, and pepper. Rub chicken with oil, then season with thyme, salt, and pepper.

2. Completely wrap chicken in foil, leaving no holes for steam to escape through. Line a work surface with a plastic garbage bag. Roll three-quarters of the clay out on plastic to a large rectangle about ¼" thick and put wrapped chicken in center. Seal chicken in clay with no foil showing. Shape some of the remaining clay to make it resemble a chicken head and tail feathers and attach them to clay-wrapped body, if you like. Using a fork, spoon, or table knife, decorate the body so that it appears to have wings and feathers (see p.87). Transfer chicken to a baking dish and bake for 1 hour. Increase heat to 450°F and bake for 30 minutes more (seal any cracks that form with remaining clay, if necessary). Allow chicken to rest for 15 minutes, then decorate clay with water-based poster paints, if you like. Present chicken at table and crack open with a hammer. Return chicken to kitchen.

3. Melt butter in a saucepan over medium heat and cook onions until soft. Add marsala and cook until reduced by half. Unwrap chicken and pour juices into pan. Simmer sauce while carving chicken. Serve chicken with sauce. Garnish with parsley.

Variation – To bake chicken in an earthenware cooking pot (see page 92), follow manufacture's directions for soaking the pot, then drain. Prepare chicken and sauce as above, omitting step 2, then put chicken into clay pot, cover it, and bake it in an un-preheated 450°F oven until cooked through, about 1 ¼ hours.

“Chicken Cooked in Clay.” *Saveur* December 2004 #80: p.16

A Chicken in Every Chicken

Eugenia Bone's Chicken baked in clay (see recipe, page 16) is, more literally than most dishes, a work of art. The principle is easy: the bird is encased in wet clay, then baked in the oven where it hardens, trapping steam, so that the meat turns out moist. The fun part is forming the clay into the shape of a chicken, then painting the baked sculpture with water-based poster paints (see photograph, below center). Bone enlists her children for those tasks and for cracking the clay with a rolling pin or hammer – after everyone at the table has had time to admire the masterpiece. – Carole Braden

Wrap – Lay two long sheets of foil on top of each other in the shape of a cross on a sturdy work surface; put prepared chicken, breast side up, in center. Tightly wrap foil (1) completely around chicken, crimping seams shut securely so that steam can't escape.

Roll – Line work surface with a large plastic garbage bag, then put a five pound lump of non-toxic sculptor's clay on the plastic. Cut off one-quarter of the clay and set aside. Roll out remaining clay with a rolling pin to a large rectangle about ¼" thick (2).

Seal – Peel clay off plastic, then wrap clay around foil-wrapped chicken (3), enfolding it completely with clay so that no foil shows. Pinch clay seams together. Wet your fingers with water and smooth out seams and any cracks (the clay body must be airtight).

Decorate – Sculpt chicken's head and tail with some of the reserved clay (use remainder for patching). Score top front and back of body, dab spots with water, and firmly attached appendages. Score body for wings and feathers (4), without puncturing. Bird is over ready.



Braden, Carole. "A Chicken in Every Chicken." *Saveur* December 2004 #80: p.87

The Pantry
A Guide to Resources

In producing the stories for this issue, we discovered food products and kitchenware too good to keep to ourselves. Many of our sources have catalogues; shipping costs are usually additional. Please feel free to raid our pantry.

By Vivian Jao

Fare

Order nontoxic **sculptor's clay** (a 5-pound box costs \$6.75) for the chicken cooked in clay from The Compleat Sculptor (800/972-8578; www.sculpt.com). If you prefer to cook your bird in a **clay pot**, order 4-quart earthenware roaster (the Romer-topf model costs \$45) from Williams-Sonoma (877/812-6235; www.williams-sonoma.com).

Jao, Vivian. "Fare A Guide to Resources." Saveur December 2004 #80: p.92