



RECIPES FROM: chimacum corner farmstand

Noted regional chef, Jon Luzadder of the Ajax Cafe in PortHadlock was nice enough to share with Chimacum Corner Farmstand his recipe for SpringRain Farm Organic Pasture-Raised Chicken braised in hard apple cider. He demoed it in the store and we can vouch for its deliciousness. If it sounds tempting, but you don't have time to cook, head on down to the Ajax where it is currently on the menu.

Ajax Cafe's Cider Braised SpringRain Chicken

Ingredients:

1 SpringRain Farm whole chicken
1 lemon cut into wedges
Sage, Rosemary, Thyme
3 garlic cloves
2 TB butter
12 ounces local apple or pear cider
Lemon pepper
Twine

Directions:

Brine chicken for 30 minutes to 3 hours. Preheat oven to 425 degrees. Remove chicken from the brine and pat dry. Insert lemon wedges, herbs, garlic, and 1 TB of butter inside chicken cavity. Truss chicken by folding wings back and tying legs together with butcher twine.

Melt 1 TB butter and brush on chicken, then season with lemon pepper. Place chicken in large roasting pan and place in 425 degree oven for 20 minutes. Remove chicken and lower oven to 350 degrees. Add cider to pan and cover. Place pan in oven and cook for approximately ½ hour per pound until chicken reaches an internal temperature of 165 degrees. Check chicken temperature after first hour. When chicken reaches 165, remove and let rest for at least 20 minutes before carving.

I know when I make this, I'll be quenching my thirst with the unused portion of either Finnriver, Eaglemount, or Alpenfire hard apple cider. How did we get so lucky to have 3 cideries within a stone throw's distance?

