

دجاج مشوي *Djaj Mishwi*

FRIDAY NIGHT ROAST CHICKEN WITH POTATOES

The potatoes in this dish are fried before they are added to the chicken. After absorbing the pan drippings, they become absolutely addictive. When the chicken is done roasting, one tradition is to cut it into eighths and serve it layered among the potatoes.

One 3- to 4-pound chicken

3 cups plus 3 tablespoons
vegetable oil

3 garlic cloves, minced
(about 1½ teaspoons)

1 teaspoon paprika

1 teaspoon kosher salt

1 onion

3 pounds of potatoes, peeled
and cut into 1½-inch wedges

1. Preheat the oven to 350°F.
2. In a large roaster, coat the bottom of the pan with 1 tablespoon of the oil. Rub the entire chicken with 2 tablespoons oil, the garlic, paprika, and salt.
3. Add the onion to the roaster. Place the roaster into the oven, covered, and roast the chicken for 1 hour.
4. Meanwhile, deep-fry the potatoes, 1 to 1½ cups at a time, over medium heat in a deep fryer or medium saucepan filled with the 3 cups vegetable oil. Fry each batch for 4 to 5 minutes, or until the potatoes are golden. Drain on paper towels.
5. Add the potatoes to the roaster. Give them a stir in the pan drippings, making sure that they are well coated. Roast the chicken for 1 more hour, or until the chicken is golden.

Yield: 8 to 10 servings