



**BOSCH**  
Invented for life



## Jack Daniel Bacon Roast Chicken with Herb Potatoes

### Overview

Difficulty: Medium

Servings: 4-6

Preparation Time: 25 mins

Cooking Time: 95 mins

## Ingredients

### Marinated chicken

- 1 cup of Jack Daniel honey
- 1 whole chicken (clean and cut out the head and leg)
- 2 tablespoons of dried rosemary leaves , thymes and parsley (presoak and chopped to fine bits)
- 15 slices of streaky bacon
- Pinch of rock salt
- Pinch of McCormick freshly cracked black peppercone
- 1 cup of clarified butter

### Smashed herb new potatoes

- 350gm of cooked or blanched new potatoes (smashed to flatten)
- Half cup of chopped white onion
- 2 tablespoons of olive oil
- 65g of unsalted butter
- 3 tablespoons of McCormick dried rosemary leaves , thymes and parsley
- Pinch of rock salt
- Pinch of McCormick freshly cracked black peppercone
- 120g of unsalted butter (cut to cube)

## Methods

1. Firstly, slowly loosen the skin on the chicken.
2. Gently wrap and stuff the bacon into the chicken.
3. Generously, sprinkle the fresh herb over the chicken as even as possible.
4. Gently brush the butter onto the chicken as generously as possible, then season with salt and pepper and marinate it with the Jack Daniel honey for half an hour or overnight.
5. Preheat the oven to 165°C, oven roast the chicken for 1hour and 20min or until the skin is crispy brown and tender.
6. For the smashed new potatoes, heat up a non-stick pan with olive oil, fry the onion to soften it and add in the smashed potatoes.
7. Then, add in the butter, herb and season to taste or until it is golden brown.
8. Serve the chicken and potatoes together.

## Product Used

### **Kitchen Machine Styline MUM52110**

MUM5 – the powerful kitchen machine with an award-winning design – a real all-rounder, easy to use and in exceptional Bosch quality.

