



Pomegranate Chicken

Oscar · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

1 hr 40 mins

Description

Basting a chicken with a sweet pomegranate reduction makes a lovely dish for Seder

Ingredients

- - 2 cups pomegranate juice - $\frac{1}{4}$ cup packed brown sugar - 1 tablespoon cider vinegar - 2 cloves garlic
- peeled and smashed - 1 tablespoon lime juice - 1 lime - 1 (4 pound) whole chicken - $\frac{1}{2}$ small onion - 1 $\frac{1}{4}$ teaspoons salt
- divided - 1 bay leaf - $\frac{1}{2}$ teaspoon black pepper - $\frac{1}{2}$ teaspoon dried rosemary

Instructions

1. Preheat oven to 400 degrees F (200 degrees C). Stir pomegranate juice
2. brown sugar
3. vinegar
4. and garlic together in a saucepan. Bring to a boil over medium-high heat. Cook
5. stirring occasionally
6. until mixture is reduced to 3/4 cup
7. about 10 minutes. Remove from heat and discard garlic
8. then stir in lime juice and let cool 5 minutes. Set aside 6 tablespoons pomegranate syrup. Poke several holes in lime with a fork and insert into chicken cavity along with onion
9. 1/2 teaspoon salt
10. bay leaf
11. pepper
12. and rosemary. Tie legs together with kitchen string
13. sprinkle skin with remaining 3/4 teaspoon salt
14. then transfer chicken
15. breast side up
16. to a roasting pan. Roast chicken
17. basting with pomegranate syrup every 20 minutes
18. until an instant-read thermometer inserted into thickest parts of all pieces registers 165 degrees F
19. about 1 hour total. Let chicken rest 10 minutes before carving. Serve drizzled with reserved pomegranate syrup.