

TIENDA SALSITA + HAFNER VINEYARD

Roasted Chicken with Anchovy Butter, Wine Pan Sauce & Leeks

*A deeply savory, melt-in-your-mouth roast chicken with tender leeks
and a bright wine pan sauce.*

Recipe by Kathleen Hallinan Mueller. Inspired by Kara Marie

Ingredients

For the chicken:

1 whole chicken (3½–4 lbs)
Kosher salt (Diamond Crystal is preferred)
Freshly cracked pepper
2 tbsp olive oil

Anchovy butter:

4 tbsp unsalted butter, softened
1-2 anchovy fillets, mashed (optional)
1-2 garlic cloves, grated or minced (optional)
½ tsp black pepper

Leeks & pan:

3 large leeks, white + light green parts only, cleaned well and sliced into 1/4-inch rounds
2+ tbsp olive oil
½ cup dry wine (Hafner Rosé optional)
½ cup chicken stock (or water)
Optional: thyme sprigs, lemon wedges

Instructions

1. Salt the chicken (1 day ahead if possible).
Pat the chicken dry and season generously with kosher salt (all over + inside the cavity). Leave in the fridge overnight. This gives you the most tender, flavorful bird.
2. Make the anchovy butter.
In a large ovenproof dutch oven or roasting pan, warm butter over medium heat. Add in anchovy to cook (it will melt with the heat but you could also mash anchovies).
Add garlic, (optional lemon zest, and black pepper.) Stir to combine.
Once fragrant -pour in the wine to cook off the alcohol.

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3. Prepare the leeks.

Add the sliced leeks and a pinch of salt. Sauté 5–7 minutes until softened but not browned.

Spread them in an even layer as the “bed” for your chicken.

4. Prepare the chicken.

Remove the chicken from the fridge 60 minutes before roasting.

Rub some more butter over the chicken or drizzle olive oil if you prefer

5. Roast.

Place the chicken directly on top of the leeks.

Roast at 425°F for 1 hour–1 hour 20 minutes, depending on size.

The chicken is done when the juices run clear and the thigh registers 165°F.

If the leeks brown too quickly, splash in a bit more stock or wine. You want there to be a sauce forming below the chicken with the leeks.

6. Make the pan sauce.

Transfer chicken to a board to rest.

Taste — it should be bright, savory, and slightly tangy. Add more lemon if desired.

7. Serve.

Carve the chicken and spoon the warm leeks + wine pan sauce over the top.

Pairs perfectly with Hafner Rosé and Salsa Verde Asado on the side.