



Serves: 4 people  
Preparation: 5 minutes  
Cooking time: 30 minutes plus resting time  
Level: Eays as

## JED'S 'EASY AS' SOMMERLAD CHICKEN MARYLANDS

*"When you have a product as superb as the heritage-breed Sommerlad chickens, you want a dependable way to cook them to their best. This technique is extremely simple, but always turns out the most perfectly cooked chook. It's the most requested meal and on high rotation at our place.*

*There are a million variations of herbs and spices you can use, but the classic lemon, rosemary and garlic is hard to beat for a good reason."*

*"I'm a software engineer and musician. I grew up in an Anglo house where we loved to cook and we were surrounded by migrant families who showed us so many wonderful new tastes. When I was quite young, I befriended a kid goat, enjoying lots of fun fights until he got far too large and unruly for me to handle. When he ended up lying across our kitchen table ready for the pot, I wasn't entirely surprised. I've always appreciated the journey our food takes and I am very pleased to be able to source (and afford) food that is of the highest ethical value and love that the happiness and care of the animals is reflected in the taste."*

*Jed Wesley-Smith, Feather and Bone customer*

*Photo by Alan Benson, styling by Emma Knowles*



### Ingredients

- 4 Sommerlad chicken Marylands (leg quarters), skin on, at room temperature
- 2 tablespoons olive oil
- 50 g (1 ¾ oz) butter
- 8 lemon slices, plus juice of ½ lemon 8 garlic cloves, halved
- 4 rosemary sprigs.

### Method

- Preheat oven to 200°C (400° F). Season chicken Marylands liberally with salt.

Heat a large heavy-based ovenproof frying pan over medium heat. When the pan is very hot, add oil and butter, swirling to melt. Place the Marylands in pan skin-side down and fry for 5 minutes until golden. Remove from heat.

Turn chicken skin-side up, place two slices of lemon on each Maryland and season with salt. Surround Marylands with garlic and rosemary, squeeze lemon over the top.

Transfer to oven and roast for 25 minutes or until juices run clear when a thigh is pierced with a skewer. Remove from oven, cover with foil and rest in warm spot for at least 15 minutes. Serve with garlic and pan juices.