

Herby Roast Chicken with Onion-Garlic Mashed Potatoes

Harry's appetite returns after the wizard court drops the charges against him, and he is glad to sit down to a Mrs. Weasley dinner of roast chicken and mashed potatoes. But then again, it's hard for him to eat as the thought of Dumbledore causes his scar to burn (see *Harry Potter and the Order of the Phoenix*, Chapter 9).

Herbs are very important to students at Hogwarts School of Witchcraft and Wizardry, and indeed to witches in many cultures. Wiccans and other pagans (often called witches) use them in rituals, and naturopaths use herbs as remedies. The rest of us use them to flavor dishes, such as the wing very delicious chicken.

Herby Chicken

- 1 medium onion, sliced*
- 6 cloves garlic, peeled*
- 1 3-pound chicken*
- 2 tablespoons softened butter or margarine*
- ¼ teaspoon ground thyme*
- ¼ teaspoon ground sage*
- 1 tablespoon chopped fresh parsley*
- Salt and freshly ground black pepper*
- ½ cup water*

Mashed Potatoes

- 2½ pounds (about 6) Yukon Gold potatoes, peeled and quartered*
- 2 tablespoons vegetable oil*
- 1 medium onion, chopped*
- 2 cloves garlic, minced*
- ½ cup vegetable oil*
- 1 cup chicken broth*
- Salt and freshly ground black pepper to taste*

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(continued)

1. Preheat the oven to 375°F and lay the onion slices and garlic cloves in a baking dish. Rinse the chicken and pat it dry.
2. Mix the butter or margarine with the thyme, sage, and parsley and spread it under the skin of the breasts and thighs; you will need to loosen the skin first by lifting up the flap of skin and sliding your fingers under it. Lay the chicken in the pan, breast-side up, on top of the onions and garlic and sprinkle with salt and pepper. Pour the water into the pan.
3. Bake for 50 minutes. Rotate the pan, raise the temperature to 450°F, and bake for another 30 minutes or until an instant-read thermometer inserted into the thigh reads 170°F.
4. While the chicken is roasting, prepare the mashed potatoes. Cover the potatoes with water in a large saucepan and bring to a boil. Reduce the heat and let it simmer until tender, about 25 minutes.
5. Heat the 2 tablespoons oil in a skillet and add the onions. Cook the onions over medium heat, stirring frequently, until nicely browned, about 10 minutes. Add the garlic and cook until fragrant, about 15 seconds. Remove from the heat.
6. Drain the potatoes. Add the onion-garlic mixture, ½ cup oil, chicken broth, and salt and pepper. Mash with a potato masher.

Serves 4 