

Ukrainian Baked Chicken

2 chickens	Handful thyme sprigs
1½ pounds small white onions, shallots, or yellow onions	1½ cups white wine
1½ pounds small new potatoes	2 cups chicken stock
6 carrots	4 tablespoons butter
6 large cloves garlic	½ cup chopped parsley
Salt and pepper to taste	

Preheat the oven to 500°, and place the rack in the upper third of the oven.

Cut the chicken into 8 pieces, discarding or freezing the backs and giblets for another use. If the breasts are very large, cut them in half, as well. Or use just chicken parts. Dry the chicken parts in paper towels, and arrange them in a large roasting pan.

Peel the small onions or shallots, and place whole in between the chicken parts. If using large yellow onions, cut them in quarters. It's also very effective to mix the types of onions you use.

Peel the potatoes. If they are small place them whole in between the chicken parts, otherwise cut them in pieces.

Cut the carrots into chunks, splitting any large ends in half. Place them in between the chicken parts. The pan should be crowded, with all pieces sticking up so that they brown more thoroughly and evenly.

Mince the garlic and sprinkle over the chicken and vegetables. Tuck the sprigs of thyme in between the ingredients in the pan. Salt and pepper to taste.

Pour the wine and chicken stock over the ingredients, which should be covered at least in half, if not $\frac{2}{3}$, by the liquids.

Cut the butter into small pieces, and dot the chicken and vegetables with it.

Bake for about 50-minutes to 1 hour, turning the chicken parts and vegetables occasionally so they brown evenly. Baste the chicken several times with the pan juices.

Remove the chicken from the oven, discard any burnt thyme sprigs, and drain the juices into a saucepan. The juices should have reduced by half. If not, do so now. If they have reduced by half, just boil a few minutes to intensify the flavors. Pour the juices back over the chicken in the pan. Sprinkle the chopped parsley over the ingredients and serve directly from the pan.