

# Cooking School

with the London Chef

## Holiday Inspired Roast Chicken Dinner

For a true chef mis-en-place experience we suggest having the ingredients out, washed and measured, and the equipment ready to go before you begin cooking. Pour yourself a large glass of whatever you like to enjoy while cooking, and remember to have fun in the kitchen. This recipe can be easily doubled, but if you increase food quantity please make sure to use appropriate sized pots/pans for for the best outcome.

### Chicken

2 chicken legs/thighs, skin on and bone in  
1 cup frozen cranberries  
1 lemon  
2 sprigs sage  
2 tbsp butter

### Potatoes

4 russet potatoes  
7 cloves garlic  
1 cup whole milk  
2 tbsp butter

\*GF

### Brussel Sprouts

4 cups brussel sprouts  
3 strips bacon, thick cut  
½ cup pecans

### Cooking Equipment

2 Large frying pan  
Medium pot  
Strainer  
Knife  
Cutting board  
Wooden spoon  
Masher  
Oven preheated to 400F  
Olive oil  
Salt