

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 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*

** DF friendly sub olive oil for butter*

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