

TOP CHEF AT SEA

ASH FULK

ROASTED CHICKEN BREAST WITH SUCCOTASH

INGREDIENTS

Lay skin of airline chicken breast in a hotel pan. Cover with a cheesecloth. Purée white onion, juniper, rosemary, and bay leave. Pour mixture over the cheesecloth-covered chicken. Let marinate for about 6 hours in a

refrigerator. Remove chicken before servicing, discarding marinade. Season chicken with salt and pepper. In a hot pan, add a bit of olive oil, place chicken in the pan, and let cook. Place pan and chicken in a 450-degree oven, skin-side

down, to finish cooking. Once chicken is finished, in the same pan as the chicken, add a little butter and leeks. Let cook for a minute. Add chard and roasted vegetables (details below). Add in herb mixture.

SUCCOTASH:

Roast an assortment of winter vegetables and then pick up in butter and herbs. Quantities vary depending on your taste. Suggested vegetables:

Parsnip (coins)

Butternut squash (diced)

Celery root (batons)

Cauliflower (small fleurettes)

Leeks (cleaned and sliced)

Chard (blanched and sliced)

HERB MIXTURE:

Sliced chives

Chopped parsley

Celery leaf

Sage

Thyme

With a little olive oil, salt, and pepper, roast separately the parsnips, butternut, celery root, and cauliflower. There should be some color to them.

