

## THAT CHICKEN THING - ORIGINAL

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I don't know how this worked... I don't know why it worked... I just know it worked. This is probably one of the simpler things (well, if you don't count making the Devil's Trinity) I have made. In fact, it is a ONE PAN RECIPE!!! Took a little while, but it was easy.

I do have some tweaks that I want to try BUT this was so good, that I don't want to lose sight of it

### INGREDIENTS

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<b>Qty.</b>	<b>Unit</b>	<b>Item</b>
4	-----	Chicken Thighs
1	1 Qt. Jar	Devil's Trinity (See recipe "Devil's Trinity")
2	-----	Medium to Medium Large Russet Potatoes
AR	-----	Kosher Salt
AR	-----	Grapeseed Oil

I generally get the smaller pack of chicken thighs which come 4 thighs to the pack, so it all works out!

Insert standard blurb about salt here

### SPECIAL TOOLS

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- NONE !!! [i]

### PREPARATION

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- 1) Heat oven to 350 deg. F
- 2) Heat cast iron pan on high
- 3) Rinse 2 medium to medium-largish russets
- 4) Dice (without peeling!) the potatoes and set aside
- 5) Pull the chicken from fridge, pat dry and generously salt
- 6) Place the chicken skin down in the cast iron pan to sear skin until nice and crispy, but not burnt
- 7) Flip and cook for about another 2 minutes
- 8) Drain the 1 qt. jar of Devil's Trinity
- 9) Add Devil's Trinity solids and diced potatoes to the pan
- 10) Add the Devil's Trinity liquid
- 11) Put pan in oven
- 12) Set oven temperature to 450 deg. F

- 13) Set timer to 30 minutes
- 14) When timer goes off, pull the pan from the oven
- 15) Flip the potatoes and veggies and put pan back in oven
- 16) Set timer to 30 minutes
- 17) Pull pan from oven
- 18) Plate
- 19) ENJOY!!!

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### CLOSING THOUGHTS

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OK... the internal temperature of the chicken was well north of 165 deg. F, but DAMN IT WAS TASTY! It did not seem overcooked to me at all. The potatoes were PERFECT! So what are my plans for tweaking?

- 1) Dry brine chicken overnight
  - 2) Either stick with the original 350 deg. F cook temperature
- Or
- Pull the chicken when it reaches 165 deg. F and put under heat dome. Put the chicken back in the pan for the last 5 minutes of cooking

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### NOTES

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- i. If you don't have a cast iron pan, GET ONE!!!

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### PICTURES

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