

## A RECIPE FROM DIRK

### Chicken Clermont (Perhaps *poulet* would sound better?)

#### WHAT YOU NEED

One deep, oven-proof, lidded, casserole  
One plump chicken. Preferably NOT  
battery.  
Four firm leeks  
Four firm endive (chicory)  
A good fat spray of tarragon and thyme

Dessert spoon brown sugar  
Half-pint white wine  
One lemon  
Three cloves garlic  
Two tablespoons olive oil  
Salt/pepper

#### WHAT YOU DO

Un-truss chicken. Stuff with halved lemon and halved garlics.

Cut leeks and endive into two-inch pieces. Make a bed on casserole bottom. Spread herbs liberally, and sugar. Salt and pepper them.

Set chicken, *stuffed with lemon and garlic bits, on top*. Pour wine all around. Sprinkle the olive oil all over the bird. Cover pan and bake in oven (400°F or 200°C. Gas 6.) *undisturbed* for 45 mins.

Remove lid and cook on another 15 mins, or until the bird is golden brown and cooked through. Add a titch of water to the sauce *if* it has evaporated fully. You should have a decent sauce at the end of the cooking. And that is that! Remove, carve and enjoy!

Good with guinea fowl too . . . better almost. Tarragon is best. And don't be mingy with the herbs. Serve with plain boiled taters.

