



### Joseph Joseph SmartBar

With Joseph Joseph SmartBar, I can remove that foul smelling unsqueezed dishrag smell with one hand wash, easily! You see you fill this nifty stainless steel container/bar with liquid hand soap and depress a little silicone button on the bottom to release some soap while washing your hands with the stainless steel bar. The stainless steel helps remove strong odors

from your hands by attracting the sulphur molecules deposited by gemy rags or garlic or onions.



### Ingredients

Serves 4

- ◆ 4 ribs of celery, coarsely chopped
- ◆ 2 medium-size onions, coarsely chopped
- ◆ 6 sprigs of parsley
- ◆ 2 Tbs. coarsely chopped fresh rosemary
- ◆ 2 Tbs. Dijon mustard
- ◆ 1 whole 3.5 lb. chicken, trimmed of fat, washed and dried with paper toweling
- ◆ 2 Tbs. olive oil
- ◆ ½ cup dry vermouth
- ◆ 1½ tsp. Kosher salt
- ◆ Fresh ground black pepper to taste

### Notes

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### Instructions

1. Preheat your oven to 375 degrees. Cover the bottom of a heavy 6-quart Dutch oven (I used my Le Creuset) with the celery and onions and distribute the parsley, rosemary and mustard in dollops, on top. Pour the vermouth over everything. Brush the chicken (or use your fingers) distributing the oil all over, coating all sides evenly and place in the casserole on top of the vegetables. Sprinkle with salt, pepper and a few gratings of nutmeg. Tuck the garlic cloves in all around.
2. Cover the top of the casserole with the lid or tightly cover with aluminum foil to create an airtight seal. Bake for 45 – 50 minutes without removing the cover. Check for doneness – should be 155 – 160 degrees. When done, set the oven on broil and return the casserole to the oven for 3 – 4 minutes to brown the skin, watching it carefully and turning the pot to get an even browning. When nicely browned, let the chicken sit in the hot pot on your cool stovetop for 10 minutes.
3. While the chicken is on the stovetop, switch the oven down to 350 degrees, wait 5 minutes, and then place your bread in the oven to warm for about 10 minutes.
4. After the chicken has sat in the pot for 10 minutes, place it on a platter and let sit for 5 more minutes while you warm up the vegetables and the sauce, covered, for 5 minutes. Move the pot off heat and swirl in 1 Tbs. unsalted butter into the sauce. Pour the sauce and vegetables over the whole chicken on a platter and garnish with the roughly chopped parsley.
5. Serve the chicken along with the vegetables and juices with slices of the heated crispy baguette or French bread. Squeeze the garlic from the root end of the clove and spread on the bread, while dipping in the sauce. So yummy and satisfying, it's a perfect, easy Sunday night dinner. Make and serve with LOVE. Enjoy!!
6. Wash your hands with the Joseph Joseph SmartBar!