

## Slow-Roast Chicken with Green Garlic

Active **15 min**; Total **2 hr**; Serves **4**

Instead of cooking her chicken hot and fast, Chantal Dussouchaud roasts her bird low and slow for incredibly tender, juicy meat that tastes like it's right off a Parisian rotisserie.

**One 3½- to 4-lb. chicken**

**Kosher salt and pepper**

**14 thyme sprigs**

**6 stalks of green garlic or  
6 large scallions, trimmed  
and halved crosswise**

**3 Tbsp. unsalted butter, softened**

**1 Tbsp. extra-virgin olive oil**

**½ lemon, quartered, plus  
1 Tbsp. fresh lemon juice**

**5 garlic cloves**

**1 large shallot, chopped**

**1.** Preheat the oven to 325°. Pat the chicken dry with paper towels and place breast side up in a 9-by-13-inch baking dish. Starting at the top of the breast, gently separate the skin from the breast and thighs. Season the chicken cavity with salt and pepper and tuck 8 of the thyme sprigs and 4 stalks of the green garlic inside. Rub half of the butter under the skin of the breasts and thighs and rub the remaining butter all over the outside of the chicken; season with salt and pepper. Tie the legs together with kitchen string and drizzle the chicken with the olive oil and lemon juice.

**2.** Scatter the lemon quarters, garlic cloves, shallot and the remaining 6 thyme sprigs and 2 stalks of green garlic around the chicken. Roast for about 1½ hours, basting occasionally, until an instant-read thermometer inserted in an inner thigh registers 165°. Transfer the chicken to a carving board and let rest for 10 minutes.

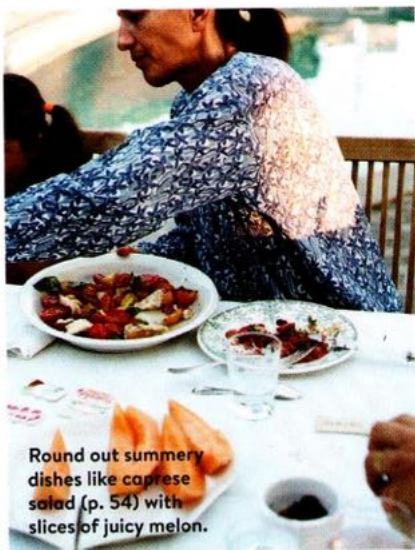
**3.** Carve the chicken and transfer to a platter along with the green garlic, lemon wedges and garlic cloves. Spoon the pan sauce over the top and serve.

**WINE** Rich, peach-scented Rhône Valley white: 2015 Michel Gassier Nostre País.

## Stone Fruit Crisp

Active **15 min**; Total **1 hr**; Serves **4 to 6**

This rustic, supersimple crisp can be assembled in less than 15 minutes. For extra-toasty crunch, Julie Pointer Adams uses slivered almonds instead of oats in the crumb topping.



Round out summery dishes like caprese salad (p. 54) with slices of juicy melon.

**¾ cup light brown sugar**

**½ cup all-purpose flour**

**½ tsp. kosher salt**

**1 stick cold unsalted butter, cubed**

**¾ cup slivered almonds**

**2 lbs. firm ripe peaches, nectarines,  
plums or apricots—halved,  
pitted and cut into ½-inch wedges**

**1 Tbsp. granulated sugar**

**1.** Preheat the oven to 350°. In a large bowl, mix the brown sugar with the flour and salt. Add the butter and, using your fingers, work it into the dry ingredients until the mixture resembles coarse meal. Mix in the almonds.

**2.** Spread the fruit in a 1½-quart baking dish. Sprinkle with the granulated sugar, then scatter the crumble on top. Bake for 35 to 40 minutes, until the fruit is bubbling and the topping is golden brown. Let cool for 15 minutes before serving.

## Beet-and-Quinoa Salad

Active **20 min**; Total **1 hr 25 min**; Serves **4**

**2 medium beets, scrubbed**

**1 cup cooked quinoa**

**2 large carrots, shredded**

**½ cup golden raisins**

**3 Tbsp. extra-virgin olive oil**

**Flaky sea salt and pepper**

In a medium saucepan, cover the beets with water. Simmer over moderate heat, partially covered, until tender, 1 hour. Let cool, then peel and cut into ½-inch pieces. In a large bowl, toss the beets with the quinoa, carrots, raisins and olive oil. Season with salt and pepper; serve.