



Golden Holiday Roast Chicken with Gravy

The Chicken That Flattens First

Let's talk about a little trick. We flatten the chicken before it cooks. Press right on its breastbone. It feels a bit funny, I know. But it helps the whole bird cook evenly. No dry bits, just juicy meat everywhere.

We also poke tiny holes in the skin. This lets the fat drip out. That fat makes the skin so crisp and golden. I still laugh at that. We work hard for crispy skin. Doesn't that smell amazing when it broils?

Broiling for Golden Skin

We use the broiler, not the regular oven. The heat comes from the top.

It is like giving the chicken a sunny tan. You must watch it. Rotate the pan so it browns all over. This matters because high heat makes magic. It turns simple skin into a crackly, golden treasure.

Fun fact: Broiling is just upside-down grilling! The element is on the roof of your oven. Have you ever used your broiler for something else? Tell me what you made.

Gravy from Scraps and Stories

Now, the gravy. It starts with the bits we saved. The backbone, the neck, those little trimmings. We brown them hard in a pan. This is where flavor is born. My grandson calls it “chicken candy.” It makes the kitchen smell like home.

We simmer those bits with broth and a few vegetables. Then we strain it. This creates a rich stock. This matters. Good gravy is not an afterthought. It is a hug for your mashed potatoes. What is your favorite food to put gravy on?

The Quiet Rest

When the chicken is done, we must wait. Let it rest for fifteen minutes. I know, it is hard to wait. But this is a very important step. The hot juices inside need to settle.

If you carve too soon, all the juice runs out. The meat will be dry. So we let it be. Use this time to finish the gravy. Stir the tasty drippings from the pan right in. It adds a wonderful roasted flavor.

Gathering at the Table

This meal feels like a celebration. The golden chicken, the steaming gravy. It is simple food made with care. That is the best kind. It is not about being fancy. It is about sharing something made with your own hands.

My favorite part is watching people take the first bite. Their eyes get happy. Do you have a family recipe that makes everyone smile? I would love to hear about it.

Ingredients:

Ingredient	Amount	Notes
Whole chicken (with giblets and neck reserved)	1 (4-pound)	
Vegetable oil	1 ½ teaspoons	divided
Kosher salt	1 ½ teaspoons	divided
Pepper	½ teaspoon	
Chicken broth	4 cups	divided
Onion	½	chopped fine
Carrot	1	peeled and chopped fine
Celery rib	1	chopped fine
Fresh parsley	4 sprigs	
Fresh thyme	2 sprigs	
Garlic clove	1	crushed and peeled
Dry white wine	¼ cup	
Unsalted butter	2 tablespoons	

Ingredient	Amount	Notes
All-purpose flour	2 ½ tablespoons	



Golden Holiday Roast Chicken with Gravy

Instructions

Step 1: First, get your chicken ready. Cut out its backbone with kitchen shears. Save that backbone and any extra fat. Now, flatten the chicken gently with your hands. Poke little holes all over the skin with a knife tip. This helps the fat drip out. (A good tip: save those backbone pieces! They make your gravy taste amazing.)

See also Festive Stuffed Squash for Two

Step 2: Rub oil, salt, and pepper on the chicken. Tie its legs together with string. Heat oil in a big skillet until it's hot. Place the chicken in, skin-side up. Put the whole skillet in the oven. Turn the broiler on. Let it cook for 25 minutes. Then, turn the pan and cook some more. **What do you think “flattening” the chicken helps it do? Share below!**

Step 3: Time for gravy! Put the backbone and giblets in a pot with some broth. Let it simmer until the liquid is gone. You'll see brown bits stick to the pot. That's good flavor! Add chopped onion, carrot, and celery. Don't forget the parsley and thyme. It will smell like a cozy kitchen. Let it all cook until the onion looks soft.

Step 4: Pour in wine and the rest of the broth. Let it bubble and reduce. This makes the flavor strong. Strain everything into a bowl. Now, melt butter in the pot. Stir in flour until it looks like toasted sand. Slowly whisk your strained broth back in. Watch it get thick and glorious!

Step 5: Your chicken is done! Let it rest on a cutting board. It needs a 15-minute nap. Skim the fat from the skillet drippings. Whisk the tasty juices into your gravy. Give the gravy a little taste. Does it need more salt? Carve the chicken and pour that golden gravy all over. I still laugh

at how my grandkids fight for the crispy skin.

Creative Twists

This recipe is like a favorite song. You can sing it a little differently each time. Try a spoonful of honey in the butter rub. It makes the skin sweet and shiny. Or use different herbs. Rosemary is lovely with chicken. You could even add sliced apples to the pan. They cook in the drippings and taste wonderful. **Which one would you try first? Comment below!**

Serving & Pairing Ideas

This chicken deserves good friends on the plate. I love it with buttery mashed potatoes. They are perfect for all that gravy. A simple green salad is nice, too. It makes the meal feel fresh. For a drink, a glass of chilled apple cider is just right. Grown-ups might like a glass of Chardonnay. It sips nicely with the rich flavors. Doesn't that sound like a perfect dinner? **Which would you choose tonight?**



Golden Holiday Roast Chicken with Gravy

Keeping Your Golden Chicken Golden

Let's talk about keeping your lovely chicken for later. First, let it cool completely. Then, store the meat and gravy in separate containers in the fridge. They will be good for three days. You can freeze the meat for two months. The gravy freezes well, too. Use a freezer bag or container.

To reheat, warm the chicken in a covered dish with a splash of broth. Use your oven at 325 degrees. This keeps it moist. Warm the gravy gently in a pot on the stove. Stir it often. I once reheated chicken in the microwave too fast. It got rubbery! A slow warm-up is always better.

See also [Walnut and Sage Skillet Green Beans](#)

Batch cooking this is a smart move. Roast two chickens at once. Enjoy one for dinner now. Shred the other for quick meals later. Having cooked chicken ready saves busy nights. It means a good meal is always close by. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Hiccups

Sometimes our cooking needs a little help. Here are three common issues and easy fixes. First, the skin isn't crispy. This often means the chicken was too wet. Pat the skin very dry with paper towels before you oil it. Dry skin gets beautifully crisp.

Second, the gravy tastes bland. Do not rush the step where you cook the trimmings. Let that dark fond form on the pan bottom. *That fond is pure flavor magic.* It makes your gravy rich and deep. I remember when I learned this. It changed my gravy forever.

Third, the chicken cooks unevenly. Flattening it first helps a lot. Also, remember to rotate your skillet in the oven. This gives every part a turn under the heat. These steps build your cooking confidence. They also make your food taste its very best. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make this gluten-free?

A: Yes! Just use a gluten-free flour blend for the gravy. It works perfectly.

Q: Can I make any parts ahead?

A: You can make the gravy stock a day ahead. Keep it in the fridge. Finish the gravy just before dinner.

Q: I don't have fresh herbs. What can I use?

A: Use half a teaspoon of dried thyme and parsley. It will still be very tasty.

Q: Can I make a smaller chicken?

A: You can. Just reduce the broiling time. Check the temperature early with your thermometer.

Q: Is the wine necessary?

A: It adds nice flavor. But you can skip it. Use an extra quarter-cup of broth instead. **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making this golden chicken. It fills the house with the best smell. That smell means family and comfort to me. I would love to hear about your cooking adventure.

Tell me about your dinner table. Did your family enjoy it? What did you serve alongside it? Your stories are my favorite thing to read. **Have you tried this recipe?** Please share your thoughts in the comments below.

Happy cooking!

—Elowen Thorn.



Golden Holiday Roast Chicken with Gravy



www.savorydiscovery.com



Golden Holiday Roast Chicken with Gravy | 14

[Print Recipe](#)

Golden Holiday Roast Chicken with Gravy

Author: Elowen Thorn



Golden Holiday Roast Chicken with Gravy | 16

Cooking Method:[Broiling Stovetop](#)

Cuisine:[American](#)



Golden Holiday Roast Chicken with Gravy | 18

Courses:[Main](#)

Difficulty: **Beginner**



Golden Holiday Roast Chicken with Gravy | 20

Prep time: **20 minutes**

Cook time:**1 hour 5 minutes**

Rest time: **20 minutes**



Golden Holiday Roast Chicken with Gravy | 23

Total time: **1 hour 45 minutes**



Golden Holiday Roast Chicken with Gravy | 24

Servings: **4 servings**



Golden Holiday Roast Chicken with Gravy | 25

Calories: **520 kcal**

Best Season: Summer

Description

A beautifully broiled, golden-brown chicken served with a rich,

homemade gravy made from pan drippings and a flavorful stock.

See also Spritz Cookie Christmas Wreaths

Ingredients

- 1 (4-pound) whole chicken, giblets and neck reserved
- 1 ½ teaspoons vegetable oil, divided
- 1 ½ teaspoons kosher salt, divided
- ½ teaspoon pepper
- 4 cups chicken broth, divided
- ½ onion, chopped fine
- 1 carrot, peeled and chopped fine
- 1 celery rib, chopped fine
- 4 sprigs fresh parsley
- 2 sprigs fresh thyme
- 1 garlic clove, crushed and peeled
- ¼ cup dry white wine
- 2 tablespoons unsalted butter
- 2 ½ tablespoons all-purpose flour

Instructions

1. Adjust oven rack 12 to 13 inches from broiler element (do not heat broiler). Place chicken breast side down on cutting board. Using kitchen shears, cut through bones on either side of backbone. Cut backbone into 1-inch pieces and reserve. Trim excess fat and skin from chicken and reserve with backbone. Flip chicken and use heel of your hand to press on breastbone to flatten. Using tip of paring knife, poke holes through skin over entire surface of chicken, spacing them approximately ¾ inch apart.
2. Rub ½ teaspoon oil over skin and sprinkle with 1 teaspoon salt and

pepper. Flip chicken and sprinkle bone side with remaining $\frac{1}{2}$ teaspoon salt. Flip chicken skin side up, tie legs together with kitchen twine, and tuck wings under breasts. Heat remaining 1 teaspoon oil in broiler-safe 12-inch skillet over high heat until just smoking. Place chicken in skillet, skin side up, and transfer to oven, positioning skillet as close to center of oven as handle allows (turn handle so it points toward 1 of oven's front corners). Turn on broiler and broil chicken for 25 minutes. Rotate skillet by moving handle to opposite front corner of oven and continue to broil until skin is dark golden brown and thickest part of breast registers 155 degrees, 20 to 30 minutes longer. While chicken broils, make gravy.

3. Bring 1 cup broth and reserved giblets, neck, backbone, and trimmings to simmer in large saucepan over high heat. Cook, adjusting heat to maintain vigorous simmer and stirring occasionally, until all liquid evaporates and trimmings begin to sizzle, about 12 minutes. Continue to cook, stirring frequently, until dark fond forms on bottom of saucepan, 2 to 4 minutes longer. Reduce heat to medium. Add onion, carrot, celery, parsley sprigs, thyme sprigs, and garlic to saucepan and cook, stirring frequently, until onion is translucent, 7 to 8 minutes. Stir in wine and bring to simmer, scraping up any browned bits. Add remaining 3 cups broth and bring to simmer over high heat. Adjust heat to maintain simmer and continue to cook, stirring occasionally, until stock (liquid only) is reduced by half, about 20 minutes longer.
4. Strain stock through fine-mesh strainer set over bowl, pressing on solids to extract as much liquid as possible. Melt butter in now-empty saucepan over medium heat. Add flour and cook, stirring constantly, until mixture is deep golden brown, 5 to 8 minutes. Slowly whisk in stock. Increase heat to medium-high and bring to simmer. Simmer until thickened, about 5 minutes.
5. Transfer chicken to carving board and let rest, uncovered, for 15 minutes. While chicken rests, transfer fat and drippings in skillet to small bowl and let sit for 5 minutes. Spoon off fat and discard.

Whisk drippings into gravy. Season gravy with salt and pepper to taste. Carve chicken and serve, passing gravy separately.

Notes

For the crispiest skin, ensure the chicken is patted very dry before seasoning and poking the skin. Letting the chicken rest after cooking ensures juicier meat.

Keywords:Chicken, Roast Chicken, Gravy, Holiday, Broiled