

Miso Butter Roast Chicken

<http://userealbutter.com/2012/10/31/miso-butter-roast-chicken-recipe/>
from Kathya at [Chocolocateria](#)

5 lbs. chicken quarters (or thighs/drumsticks) or a 5 lb. whole chicken (roaster), skin on!!
1 bulb garlic, roasted
1/2 lb. unsalted butter, room temperature
1/4 cup white miso paste
dash of mirin
salt
freshly ground black pepper

[To roast the garlic, cut the very top of the bulb off with a sharp knife. Place the bulb in a small ramekin or foil pouch and drizzle a tablespoon of olive oil over the top. Cover with foil and bake at 400°F for 30 minutes or more until the flesh is soft, golden, and nutty in flavor. Remove the cloves from the skin. Discard the garlic skins.]

Preheat oven to 400°F for chicken parts or 425°F for a whole chicken, with rack set in the middle. If using a whole chicken, remove the neck and giblets from the cavity. Discard or reserve for a later use.

Beat the butter in a mixing bowl of a stand mixer with a paddle attachment (or you can do this by hand) until the butter is light and fluffy. Add the miso paste and beat until incorporated, scraping down the sides of the bowl if necessary. Put the roasted garlic cloves in the butter and beat until incorporated (you want the cloves to get mashed up). Add a dash of mirin – maybe a teaspoon – and mix until combined.

Place your fingers under the chicken skin to separate the skin from the flesh without tearing it off. The goal is to create a pocket for the miso butter. Using a knife or a spatula or your hands (hands are easiest, but also messiest) spread an even layer of miso butter under the skin. Do this for as much of the chicken as possible. If using chicken quarters, thighs, and/or drumsticks, repeat for all pieces of chicken. When that is done, spread butter all over the outside of the chicken skin in a generous layer.

Arrange the chicken quarters, thighs and/or drumsticks on a rimmed baking sheet. I lined mine with foil for easier cleanup, but do what suits your fancy. If roasting a whole chicken, arrange on a roasting rack, breast-side up, over a roasting pan, and truss the bird. Sprinkle salt and freshly ground pepper over the chicken. Roast the parts for about 30 minutes or until a meat thermometer in the thickest part of the meat registers 165-170°F. Roast the whole bird for 40 minutes or until the breast is nicely browned. Then flip the bird (ha ha!) over and roast until a meat thermometer in the thickest part of the thigh registers 165-170°F (this takes about 20 minutes more).

Remove from oven and let rest for 5 minutes. Drizzle some of the pan drippings over the chicken before serving. Serves 4-6.