



Chicken Roasted in Seasoned Grey Sea Salt

3 cups sea salt
zest of 2 lemons
1 tablespoon dried basil
1 tablespoon dried thyme

2 garlic cloves minced
1 teaspoon freshly ground pepper
1 3lb roasting chicken

Preheat oven to 350° Combine sea salt, lemon zest, basil, thyme, garlic and pepper in a food processor, and process until well blended. Spread the salt mixture over a very large sheet of aluminum foil. Place the chicken breast side down in the center of the salt. Carefully fold the foil around the chicken and crimp to seal. Set the chicken on a roasting pan and roast for about 1 ½ hours, or until internal temperature reaches 165°F.

Remove the chicken from the oven, carefully open foil and brush the salt away from the chicken. Slice and serve with Cabbage Braised with Smoked Paprika and Cumin.



Cabbage Braised with Smoked Paprika and Cumin

1 large cabbage
2 tablespoons butter
1 garlic clove chopped
1 teaspoon cumin seeds

1 cup vegetable stock or chicken stock
2 teaspoons smoked paprika
3 tablespoons sherry wine vinegar
2 teaspoons minced parsley
salt and freshly ground pepper

Cut the cabbage in 6 wedges, leaving the root end of each piece intact. Heat butter in a very large suate pan over medium heat until melted and bubbling. Add garlic and cumin seeds, and sauté for about 2 minutes. Add the cabbage, stock and paprika, and bring to a boil. Lower the heat to medium, cover, and cook until cabbage is tender, about 15 minutes. Remove the pan from the heat, add the vinegar and parsley, and season with salt and pepper.

Place the cabbage on a large serving platter, and pour the sauce over the top. Serve warm.