

Cook: Chicken

All About Chicken

Name the occasion and there's sure to be a chicken dish to fit the bill. From whole roast chicken to Asian stir-fries to hearty soups, chicken is one of the most versatile – and satisfying – foods you can prepare.

[VIEW ALL CHICKEN RECIPES](#)



Video: Classic Roast Chicken



0:00 2:20

RECIPE VIDEOS:
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Classic Roast Chicken



Chicken with 40 Garlic



Southern Fried

Classic Roast Chicken

Roast chicken is a wonderful supper centerpiece, and it is also great the next day. Here, you roast 2 birds so that you will have dinner for one night plus leftovers for making other delicious meals (see related recipes at right).

To store the second chicken, let it cool, then remove the meat from the bones, discarding the skin and carcass. If you have pieces left from the first chicken, remove the meat from them as well. Shred the meat and store in an airtight

Make More to Store

Roasted chicken is a wondrous thing: both delicious and easy to prepare. Master cooking a classic roast chicken and you'll have the foundation for all kinds of quick, tasty lunches and dinners. Large slices make sandwiches; smaller pieces go into chicken salads, soups, stir-fries, enchiladas and pasta dishes.



Two chickens can easily fit into a roaster, so why not roast two birds at once? Enjoy one for Sunday dinner and keep the other to use in recipes later in the week. If you don't have time for roasting, you can always purchase a store-roasted chicken. Stored in an airtight container, cooked chicken will keep for several days in the refrigerator.

Creative Recipes For Leftover Chicken

[SEE RECIPES](#)



Tip: Buying Chicken



Most chickens in the market are young broiler-fryers (3-4 pounds) ideal for roasting, grilling, frying, broiling and braising. Look for plumpness and even coloring (pale yellow or ivory). Free-range and organic chickens are now widely available, though standards vary; ask your butcher how the bird was raised and fed.

Tip: Working Safely with Chicken



To avoid bacterial contamination, always wash your hands, kitchen surfaces and tools with hot, soapy water after handling raw chicken. Chicken must be cooked to a minimum internal temperature of 160°F, use an instant read thermometer to check for doneness.

Cutting up a Chicken

Master the simple art of portioning a whole chicken into pieces for cooking. Poultry shears make the job easy and safe.

[WATCH THE VIDEO](#)



Tip: How to Carve a Chicken



It's easier than you think. Our step-by-step tips show you how to carve a roasted chicken for serving.

[Learn More](#)

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