

## Roxanna's Stranded-by-a-Blizzard Feast

**The Lands** don't know what to make of Roxanna Crowley initially, but they soon learn that she "set a pleasant and even cultivated table." She had "sweet corn of a white variety I'd never seen before, a strain she liked for its tenderness and because it froze well right on the cob," Reuben writes.

He continues:

"Did you ever sit down to white cobbled corn, freshened with butter and salt, snow meantime beating the windows on the coldest evening of a cold new year? Faced with such fare I couldn't even begrudge Roxanna her advocacy of pickled beets, a bowl of which she set down with restrained pride and expectation. Fortunately, Dad proved fond of beets. You never know. We dined beneath a bronzed corona in which remained one good bulb. We ate roasted chicken, raised out back the previous summer, and tender potatoes brought by train from the Red River Valley, and gravy stirred up from the cracklings."

### Herb Roasted Chicken

Makes 4 servings

¼ cup brown mustard (stone-ground is preferred, but anything other than yellow mustard will work)

½ cup chopped fresh herbs

1 whole chicken

½ lemon, cut into quarters

Salt and pepper to taste (salt can be omitted, freshly ground pepper is best)

Preheat oven to 350 degrees.

In a small bowl, mix together the mustard and fresh herbs. Using your hand, pull up the skin on the breast of the chicken. Rub mustard/herb mixture under skin of chicken all over the breast. If you can't (or don't want to) lift up the skin, you can simply rub the herbs and mustard on top of the breast. Place the cut lemon inside the chest cavity of the chicken. Make a small cut in the tail end of the chicken. Push the legs through this hole to "truss" the chicken. Sprinkle salt and pepper over chicken. Place chicken in a roasting pan (you can put it on a roasting rack, but it's not necessary). Place in preheated oven and roast until a thermometer inserted into breast reads 160 degrees.

**Note:** You can completely prep this up to a day in advance, and it will intensify the flavors. If you do, don't add the salt until just before you roast it. Salt draws out moisture; you don't want to add it early.

**Source:** <http://www.jsonline.com/features/recipes/275293691.html>

