rosemary lavender chicken

M yields 4-6 servings

Summertime is the season to seek out the spectacle of stunning purple lavender surrounding the Luberon villages in Provence, France. The color, texture, and scent of lavender are at the heart of this area’s fame. While there, I visited the Lavender Museum to learn about the healing properties of lavender, experience the lotions, teas, medicinal properties, and — most important to me — the beauty of cooking with culinary lavender. The gorgeous flecks of purple in this dish and its role in the herby French spice blend Herbs du Provence cause this dish to shine. Serve this chicken over an herbed rice pilaf.

1 chicken, cut into eighths

1 tablespoon canola oil

¼ teaspoon kosher salt

½ cup wildflower or clover honey

4 teaspoons Herbs du Provence; select one that is heavy on the lavender.  
I like Morton and Basset brand

1 teaspoon dried rosemary, chopped

¼ teaspoon cayenne

¼ cup red wine vinegar

fresh rosemary sprigs or other fresh herbs, for garnish

Preheat the oven to 400°F.

Place the chicken into an oven-to-table casserole dish. Massage the canola oil into the chicken; sprinkle with salt.

In a small bowl, combine the honey, Herbs du Provence, rosemary, cayenne, and vinegar. Set aside.

Bake the chicken for 35 minutes, uncovered. Then, baste the chicken every 10 minutes with the honey-lavender mixture until cooked through and nicely browned. Total cooking time should be about 1 hour.

Garnish with fresh rosemary sprigs or other fresh herbs.