Roast Chicken with Root Vegetables

4-5 pound whole chicken

1/2 cup salt

1/2 cup sugar

1 1/2 pounds yukon gold potatoes, peeled and cut into 2 inch pieces

12 ounces parsnips, peeled and halved crosswise

4 teaspoons olive oil

1/2 teaspoon pepper

1/4 cup water

1 teaspoon fresh thyme

1 Tablespoon fresh parsley

Use the tip of a sharp knife to make 4 one inch slits in the breasts of the chicken.

Dissolve sugar and salt in 2 quarts of water. Pour over chicken and refrigerate 1 hour.

Heat oven to 450. Place a skillet in oven and heat 15 minutes. Spray baking sheet with baking spray and arrange vegetables in a single layer. Cover with foil.

Remove chicken from brine and pat dry with paper towels. Combine 1 T. oil and pepper. Rub over chicken.

Add 1 teaspoon oil to preheated skillet. Place chicken, breast side up in skillet.

Place chicken on upper middle rack and vegetables on lower rack and bake 30 minutes. Remove vegetables.

Cook chicken 15-20 minutes longer. Transfer chicken to a platter and let rest 10 minutes.

Increase oven temperature to 500. Add water to skillet and whisk until browned bits have dissolved. Strain through strainer and let settle for 5 minutes.

Discard all except 3 Tablespoons fat and reserve liquid. Drizzle reserved fat over vegetables along with thyme, 1 teaspoon salt and 1/2 teaspoon pepper.

Place baking sheet on upper rack of oven and roast until vegetables are browned on the edges. (8-10 minutes)

Drizzle reserved liquid over vegetables. Continue to roast until liquid is thick and syrupy. Toss vegetables to coat. Sprinkle with parsley.

Serve vegetables with chicken.