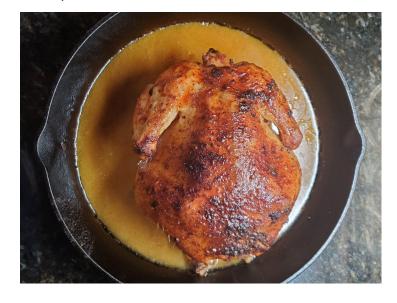
LEMON GARLIC ROASTED CHICKEN

Ingredients:

- Whole Chicken
- 4 Tablespoons Butter or Lard (or olive oil) Softened
- 1 Cup Wine or Broth
- Garlic Powder or crushed garlic
- 1 Lemon
- Salt
- Pepper



Directions:

- 1. Place your Whole Chicken in a <u>cast iron pan</u> or pot, or something similar breast up
- 2. Rub the olive oil/butter/lard over the top of the chicken
- 3. Place the garlic on top of the chicken, if it falls off that's ok
- 4. Sprinkle on top the salt and pepper. Turn Breast Side DOWN. Repeat with the butter or lard and sprinkle the wing side with garlic powder and S & P.
- 5.Cut your lemon in half and squeeze the lemon on and around the chicken, placing the remaining lemon rind inside the cavity
- 6. Pour in your wine or broth (place your <u>thermometer</u> in your chicken if using- we place it in the breast)
- 7. Preheat oven to 350 F and place your chicken in uncovered and bake for about 60-90 minutes. This will depend on the size of your chicken and what temperature you like to cook it to. We use a thermometer and let it go to 180-185 F

Notes:

Feel free to baste your chicken every half hour. After the Whole Chicken is cooked allow to rest for 10-15 minutes before slicing up. You can use the remaining juices to create a gravy (you will probably need to add more broth to this) or use the juice to dip the chicken in.