

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 cast iron pan 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 thermometer 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.

