

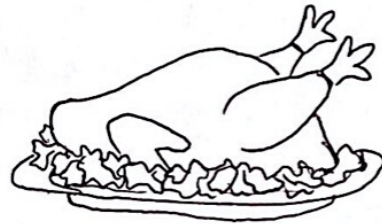
Garlic Roasted Chicken

Yield: 4-5 people
Prep: 10 minutes
Cook: 1 hour 15 minutes
Rest: 20 minutes

Total Time: 1 hour 40 minutes

Ingredients:

1 3-3½ pound whole fryer chicken
3 tbsp butter, melted
3 cloves, garlic minced
¾ tsp salt
1 tsp dried basil
½ tsp lemon pepper
1 lemon, quartered
3 fresh sprigs of rosemary
4 cloves garlic, peeled



Instructions: Preheat oven to 450°
Remove giblets from inside of the chicken's cavity. Rinse chicken. Pat dry with a paper towel. Place the chicken breast side up in a roasting pan. Brush chicken with melted butter. Rub minced garlic all over the chicken. In a small bowl, combine salt, basil, thyme and lemon pepper and rub all over chicken. Add salt to the inner cavity of the bird. Then fill with lemon slices, rosemary and cloves of garlic.

Roast uncovered for 10 min. Then reduce heat to 350° and continue to roast for another hour and 10 minutes or until internal temperature reaches 165°. Remove from the oven and allow to rest for 10-20 minutes before slicing to allow the juices to settle.