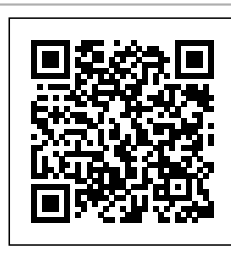


Whole Roasted Chicken



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Recipe by: Laura Vitale

Serves 4-6

Prep Time: 15 minutes

Cook Time: 2 hours 0 minutes

Ingredients

__ 5 lb Whole Chicken, well cleaned and patted dry
__ 3 Tbsp of Unsalted Butter
__ Plenty of Salt and Pepper
__ 1/2 tsp of Dried Rosemary (make sure it's really well crushed so it's not to spikey)

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For the Rub:

__ 1 tsp Granulated garlic
__ 1 tsp Granulated onion
__ 1 tsp Paprika
__ 1 tsp Rosemary
__ 1 tsp Salt
__ 1/2 tsp Pepper

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Additional:

__ 1/2 cup of White Wine (I used Pinot Grigio)
__ 1 cup of Chicken Stock
__ 1 Lemon
__ 1 Onion
__ 1 Head of garlic
__ Plenty of olive oil

1) In a bowl, mix the softened butter with lemon zest, crushed rosemary, salt and pepper until combined. In a small bowl, mix the granulated garlic, granulated onion, paprika, rosemary, salt, and pepper and set aside.

2) Pat the chicken very dry and gently loosen the skin from the meat.

3) Spread most of the butter under the skin, coating the breasts and thighs, then rub any remaining butter over the outside. Drizzle the top all over with some olive oil and sprinkle evenly with the spice rub.

4) Cut the zested lemon in half, halve the onion and head of garlic, and place them in the bottom of a roasting pan. Set the chicken on top, drizzle generously with olive oil, and season with a little extra salt.

5) Pour the white wine and chicken stock around the bottom of the pan. Roast at 450F for 30 minutes, then reduce the heat to 350F and continue roasting for about 1 hour and 15 minutes, or until fully cooked.

6) Let rest before carving and serving.

