

Terry's Simple Roast Chicken

Ingredients:

- 1 Dewberry Hills broiler
- Fresh finely chopped rosemary 4-5 sprigs
- Fresh finely chopped garlic 3-4 cloves
- Olive oil



Preheat oven to 450 degrees.

Mix garlic and rosemary in olive oil.

Gently loosen skin on chicken breast by sliding your hand underneath skin without tearing.

Rub skin under breast with oil-herb mixture. Use any leftover mix in cavity.

Place chicken breast side up in rack on roasting pan.

Roast at 450 degrees for 15-20 minutes or until skin begins to turn a light golden brown. Carefully flip chicken over (I've found inserting a wooden spoon in the cavity helps with this) and roast an additional 15-20 minutes. Immediately turn oven down to 350 degrees. Turn bird several times as it roasts.

It will take about 1.5 hours total to roast a 4.5 pound bird. Your chicken is done when a meat thermometer inserted in the breast reaches 165.

Remove chicken from oven and let rest for 10 minutes before carving.

Warning-as you roast the chicken, a wonderful smell pervades your kitchen and may attract members of your family.

See <http://dhfarms.com/recipes.htm> for more great recipes.