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# LEMON-ROSEMARY CHICKEN

Time: 1 hour

Yield: 4 - 6 servings

## INGREDIENTS

- 1 4-pound Organic Tecumseh Farms Smart Whole Chicken
- 2 lemons, cut in half
- 4 -6 sprigs fresh rosemary
- Extra virgin olive oil
- Salt and pepper to taste
- Celery, carrots and onions, to raise bird

## DIRECTIONS

Place the lemon & rosemary into the cavity of the bird. Lightly salt and pepper the skin, and drizzle with the Olive oil. Truss the bird, if desired. Bake in a preheated 350-degree oven for approximately 60 minutes, or until internal temperature reaches 165 degrees.

Let the chicken rest, loosely tented with aluminum foil, for 10 to 15 minutes before carving.

## ROASTING TIPS

Always dry your chicken thoroughly.

When roasting at a high temperature, do not season the outside with fresh herbs – they will burn.

Place the bird on a bed of onions, carrots and celery to raise the bird. Doing this lets heated air flow around the chicken- this will allow your bird to brown evenly and adds flavor to make great gravy.

Roasting temperature should be between 350 and 375 degrees.

Chicken should be roasted for approximately 15 to 18 minutes per pound. An average four-pound bird will require 60 to 72 minutes.

Juices should run clear when chicken is done or the internal temperature reaches 165 degrees.