



## *Roasted Chicken with Rosemary*



### **Ingredients**

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Chicken (2 whole)

Garlic (3 cloves)

Onion (half an onion)

Lemon (3 lemons-quartered)

Lemon juice (1 ½ lemons)

Rosemary

Butter (half a stick per chicken)

### **How to Prepare**

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Brine chicken with water and salt overnight. Preheat oven to 350 degrees. Take chicken, break some of the skin open, put lemon, onion, butter and garlic underneath the skin. Add some salt, pepper, rosemary, and olive oil underneath skin as well. Fill inside of chicken with salt, pepper, lemons, onion, garlic, butter and rosemary. Using string, tie up legs. Stuff the front of the chicken as well. Tuck chicken wings underneath the body. Rub olive oil over the top, salt it and add pepper. Pour lemon juice into the chicken. Top with rosemary and bake chickens in oven. Bring temp up to 400 degrees cook for 10-15 minutes, then bring temp back down to 350 degrees and cook for about an hour and a half. Remove chicken from oven, plate it and enjoy!

THE LEANING TOWER OF PISA  
ONE LINE DRAWING - BY MICHAEL SLOTWINSKI

## *Bon Appétit!*