

## Chicken with Lemon & Rosemary

Whole Chicken – 3.5 -5 lbs.

Garlic – 1 head (cut in half crosswise)

Lemon – 1 large or 2 small halved

Butter – ¼ cup

Rosemary – 2 fresh sprigs

Salt

Black Pepper



1. Preheat grill to 425 degrees.
2. Wash the chicken and dry with paper towels.
3. With chicken breast facing up and legs pointing toward you, use a sharp knife to slice through loose area of skin connecting the leg and breast, making about a 3” long incision. Continue cutting downward until you hit the joint that connects the thigh to the body. Repeat on other side.
4. Season every surface of the chicken, including skin, inside cavity, under wings, inside part of leg that was just exposed, with lots of salt and pepper (4 tsp. or so)
5. Transfer chicken to cast iron pan. Arrange lemon and garlic around chicken, cut sides down.
6. Drizzle melted butter all over chicken. Place rosemary around the chicken.
7. Roast until chicken is nicely browned and cooked through (check after 45 minutes). To check poke a knife into leg joints and pierce the meat. If juice runs clear, the chicken is done. If it is rosy pink, it needs to cook longer.
8. Let the chicken rest in the skillet for at least 15 minutes before carving. Transfer sliced chicken to platter, pour buttery juices over chicken. Serve with roasted garlic and lemon.