



JUICY ROAST CHICKEN serves 4 It's the best you ever tried!

Ingredients

roasting chicken 5 lbs

½ lemon

fresh thyme

1 sprig fresh rosemary

1 bay leaf

2 carrots

1 stalk celery

softened butter

Lawry's seasoned salt

Pepper

Method

1. Preheat oven to 425F. Remove giblet pack inside and rinse chicken inside and out
2. Pat dry with paper towels. Salt and pepper inside of chicken cavity.
3. Stuff cavity with lemon through celery.
4. Smear chicken with softened butter. Season with Lawry's salt and pepper.
5. Place in small roasting pan or in a cast iron skillet and roast about 90 minutes. Test for doneness by piercing the area near the thigh joint. If juices run clear, it's done.