

## CASSEROLE-ROASTED CHICKEN WITH LEMON ROSEMARY AND THYME

This recipe is prepared identically to my recipe for Casserole-Roasted Chicken with Tarragon, which was inspired by Julia Child's *Poulet Poêle À L'Estragon*. But I wanted to experiment using olive oil instead of butter, which compelled me to use Mediterranean herbs.

1 whole 3-5 lb Roasting Chicken

½ Lemon

1 tsp. Rosemary, fresh

1 tsp. Thyme, fresh

Salt and Pepper

1 Tbls. Honey

2 Tbls. Sherry

5 Tbls. Olive Oil, separated

5 cloves garlic, whole with skins on

1 cup Chicken Broth

½ Tbls. Cornstarch

1 Tbls. Sherry

- ☞ Squeeze out the juice of half a lemon into a small bowl and set aside. Rub the chicken skin and inside of the cavity with the remaining lemon skin/rind. In the bowl of lemon juice, add honey, sherry and 2 tablespoons olive oil. Brush the mixture outside and inside of the chicken. Sprinkle the rosemary, thyme, salt, and pepper outside and inside of the chicken.
- ☞ Preheat oven to 325°. Heat 3 tablespoons olive oil in a Dutch Oven or heavy stove-to-oven-safe pan. Brown the chicken on all sides, starting with the breast side first. Add garlic. Cover chicken with a piece of aluminum foil, then cover with pan lid. Bake – 35 minutes for a 3 pound chicken, 45 minutes for a 5 pound chicken. The chicken is done when the drumstick moves in their sockets.

NOTE: THE LENGTH OF TIME TO COOK WILL VARY BASED ON THE TYPE OF PAN OR DISH YOU ARE USING. THE TIME I RECOMMEND IS BASED ON USING A HEAVY NON-STICK CAST IRON PAN. JULIA CHILD RECOMMENDS 1 HOUR 10 MINUTES FOR A CHICKEN WEIGHING 3 LB AND 1 HOUR 30 MINUTES FOR A 5 POUNDER, WHICH I FOUND TO BE TOO LONG. HER LENGTHIER TIME IS PROBABLY DUE TO HER CHICKEN BEING TRUSSED AND THE RECIPE WAS WRITTEN IN 1961, WHEN IT WAS MORE COMMON TO COOK POULTRY WELL-DONE.

- ☞ Remove chicken to a platter. Skim off excess oil in pan. Remove garlic to a small plate. Remove the garlic skins and using the tines of a fork, mash garlic into a paste. Return garlic paste to the pan and stir into juices. Add chicken broth to pan and bring the mixture to a boil on the stovetop. Combine cornstarch and Sherry in a small bowl. Stir cornstarch mixture into pan, mixing well to prevent lumpiness. Add a pinch of fresh rosemary and thyme to sauce.

SERVING RECOMMENDATIONS: CARVE CHICKEN PER YOUR OWN PREFERENCE AND POUR SAUCE OVER CHICKEN. THIS RECIPE IS GREAT WITH ROASTED OR MASHED POTATOES, EGG NOODLES, OR RICE PILAF.