

TIM FARMER'S COUNTRY KITCHEN

ROAST CHICKEN

1 whole chicken

Butter

Garlic

Thyme

Rosemary

Sage

1/2 stick Butter

2 cups chicken broth

5-6 whole carrots

10-12 small potatoes

1/3 cup Green onions

1 chicken bouillon

1 tablespoon poultry seasoning

1 cup white wine

Salt

Pepper



Carefully separate skin from chicken using your fingers. Make sure not to rip. Mix together butter and seasonings and rub under and on top of skin. In bottom of dutch oven or roasting pan, put rest of ingredients. Tie legs of chicken together with cooking twine and place on rack on top of vegetables. Place in 375 degree oven (uncovered) for 15-20 minutes. Reduce heat to 350 degrees and cook for 1.5 hours or until internal temperature reaches 165 degrees.