

Tim Farmer's Country Kitchen

ROAST CHICKEN

*3-4 lb chicken
1/2 cup carrots, chopped
1/2 cup onion, chopped
1/2 cup celery, chopped (use
leaves as well)
1 stick butter
1/2 teaspoon Savory
1/2 teaspoon Thyme
Salt and Pepper to taste
1/2 lemon, sliced
1/2 cup chicken broth
1/2 cup white wine
1/4 cup lemon juice*



Preheat oven to 425 degrees. Melt 1/2 stick of butter in pan over medium heat. Stir in vegetables and cook until tender. Sprinkle seasonings overtop and continue to stir. Remove from heat. Brush butter from bottom of pan over chicken and sprinkle top with more seasoning. Begin to stuff chicken with vegetables, adding a slice of lemon every scoop until chicken is full. Truss up chicken to keep everything inside. Pour chicken broth and wine in pan. Add chicken and surround with remaining vegetables. Put in oven for 15 minutes to brown. After 15 minutes, reduce temperature to 350 degrees and brush butter overtop. Cook a remaining 2 1/2 - 3 hours, or until legs fall off. Remember to baste throughout the process to keep chicken moist. Pour some lemon juice overtop during basting for added flavor.

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