



LEMON-GARLIC CHICKEN

A mediterranean inspired favorite . . .

Serves 4 people

3 tbsp	Olive Oil	Coat the bottom of a heavy roasting pan large enough to accommodate your chicken.
2	Carrots, large	Peel, cut into ½ inch pieces and add to the roasting pan.
1	Onion, large	Peel, cut into large dice and add to the roasting pan.
2	Celery, stalks	Wash, cut into ½ inch pieces and add to the pan.
2	Lemon	Wash, slice into ¼ inch slices and add to the pan spreading all the vegetables out evenly.
20	Garlic Cloves, whole, peeled	Add to the pan.
1	Bay Leaf	Add to the pan.
2	Rosemary, fresh, 4" sprig	Add to the pan.
2	Thyme, fresh, 4" sprig	Add to the pan.
1	Whole chicken	Dry the chicken thoroughly with paper towels and place in the roasting pan on top of all the other ingredients
1 tbsp	Till's Rub	Rub the entire chicken with your choice of Till's Rub.
	Oven	Preheat to 425°F. Place the roasting pan into the oven and roast for 60-75 minutes depending on your oven. The thigh meat should read 165°F. Move the chicken onto a cutting board, lightly cover with aluminum foil and let rest for 10 minutes.
½ cup	White Wine, dry	While the chicken is resting, move the roasting pan onto the stove over high heat. Add the wine, scrape any tasty brown bits off the bottom of the pan and reduce for 2 minutes.
2 cups	Chicken Broth	Add chicken broth and simmer for 8 minutes.
	Salt & Pepper	Strain the sauce and discard the vegetables. Season to taste with salt and pepper. Carve the chicken and serve with the sauce and your favorite sides. Check out our roasted potatoes recipe. They are perfect with this chick.