

**Cleveland County Kitchen**  
**November, 2017**  
**Food of the Month – Chicken**  
**Chef Daniel Dedmon**



**Prep time**  
15 mins  
**Cook time**  
1 hour  
**Total time**  
1 hour 15 mins

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**Ingredients**

- 5lb whole chicken, washed & dried
- 2 Tablespoons olive oil
- ½ cup butter, softened
- 2 large springs fresh rosemary, diced finely
- 4 garlic cloves, minced
- zest of 4 lemons
- salt & pepper
- Fresh lemon juice (2 lemons)
- Cavity stuffing (sliced lemons, sliced onions, spring of rosemary)

**Instructions**

1. Preheat oven to 425.
2. Add butter to a medium sized bowl.
3. Add in olive oil, rosemary, garlic and lemon zest.
4. Stir to combine. Set aside.
5. Generously season chicken with salt and pepper, including inside of the cavity.
6. Brush the butter mixture onto the chicken generously covering up all of the chicken.
7. Squeeze the juice of 2 lemons all over the chicken.
8. Stuff the chicken with lemon slices, rosemary and onions.
9. Tie together the legs if desired.
10. Place chicken in roasting pan.
11. Roast for 45 minutes and then baste.
12. Return to oven and cook for another 15 minutes or until golden and internal temperature reaches 165 °F when measured with a food thermometer. Lightly tent with foil if chicken is browning too quickly.
13. Let chicken cool for 15 minute before carving.
14. Enjoy

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