

# **Orange Honey Roasted Chicken**

Glorious Gourmet PCS, LLC, Gloria Luzzatto



**Servings: 6**

**Preparation Time: 15 minutes**

**Start to Finish Time: 1 hour 30 minutes**

*An easy method to roast chicken that is moist and juicy with just a hint of orange, ginger and honey tones.*

**4 1/2 pounds whole chicken, remove liver, heart and neck and pat dry**

**1 medium orange, washed and cut in half**

**1/2 cup fresh squeezed orange juice, in addition to the cut up orange**

**1 cup chicken stock**

**1 teaspoon kosher salt**

**1 teaspoon fresh ground black pepper**

**1/2 teaspoon ground ginger, or 1 teaspoon fresh grated ginger root**

**1/4 cup honey**

**3 small garlic cloves, peeled and crushed**

**UTENSILS:** roasting pan large enough for 4-5 pound chicken; tongs; 2 cup measuring cup; thermometer; small sauce pan, cutting board, knife, paper towels

Preheat oven to 350 degrees.

Using a paper towel, dry the chicken inside and out. Season with the salt and pepper inside and out. Place the chicken, BREAST SIDE down, in a roasting pan.

Wash the oranges, cut 1 orange in half and place both halves in the cavity of the chicken. Cut the other orange and squeeze the juice into a 2 cup measuring cup to measure 1/2 cup. Add the broth, ginger and garlic to the orange juice.

Pour the orange juice mixture over the chicken.

Roast the chicken, uncovered, for 40 minutes.

Remove the chicken from the oven and turn it over. Using a spoon, smear the chicken with the honey and spoon some of the pan juices over the chicken. Return the chicken to the oven and, basting occasionally, roast 45 minutes or until the internal temperature reads 175 - 180 degrees.

Remove the chicken from the oven, place on a plate and let it rest 10 minutes before slicing. Pour the pan juices from the roasting pan into a small saucepan. Keep the pan juices warm on the stovetop.

Cuisine: Family Cookbook