

# Roasted Chicken

## Ingredients

- 1 3-4lb whole chicken
- 2 onions (thickly sliced)
- 3-4 carrots
- 3-4 celery ribs
- Salt and pepper to taste
- 1 stick unsalted butter (melted and cooled)
- 1 lemon (half zested) quartered
- 4 sprigs fresh thyme and ½ teaspoon dried thyme
- 1 sprig fresh rosemary
- 2 heads of garlic
- 1 cup white wine
- 1 cup unsalted chicken broth

## Preparation

Preheat oven to 425 degrees F. In roasting pan create a rack for the chicken by laying out the whole carrots, celery ribs, thick onion slices and cloves from one head of garlic

Pat chicken dry and generously sprinkle cavity with salt and pepper. Stuff the cavity with herbs, lemon, small ends of onion, 1 head of garlic cut in half.

Place chicken on vegetable rack breast side down. Brush the skin generously with half of the cooled, melted butter and more salt and pepper. Add stock and wine to the bottom of the pan.

Roast the chicken about 20 minutes and then carefully turn the chicken breast side up with tongs. Brush the rest of the butter and sprinkle with lemon zest, dried thyme, salt and pepper. Roast 30-40 minutes or until the juices run clear and an instant thermometer inserted into the deepest part of the thigh registers 175 degrees.

Remove chicken to a platter and cover with aluminum foil while you prepare the gravy.

For the gravy, pour liquid from pan through a strainer into a liquid measuring cup. Remove all the fat and add fat to a saucepan on medium heat. Whisk in enough flour to make a thick roux and cook a few minutes. Slowly add the liquid from the roasting pan to the saucepan while whisking and cook about 5 minutes. Whisk in additional chicken stock to desired consistency and season to taste. Keep gravy warm over low heat while you carve the chicken.

Slice the chicken onto a platter and serve immediately with warm gravy.