

Roast Chicken

What you'll need:

- Low sided roasting pan, 2 inches larger than the chicken you are roasting.
- Metal roasting rack.
- Ovenproof meat thermometer.
- Large cutting board, knife, carving fork, aluminum foil.

How to prepare:

- Thaw for 6 - 8 h / lb in the refrigerator, rinse in cold water to remove any remaining icy areas and pat dry.
- Rub with desired seasonings, herbs and spices in chest cavity and under skin. Stuff with prepared Stove Top stuffing if desired.
- Insert thermometer in thickest part of meat, away from any bone and not piercing the underside.

When it's done:

- Chicken is done when it reaches an internal temperature of 180F (stuffed or not stuffed).
- Let chicken rest on a cutting board for 15 minutes and cover with foil.



Steps for a Great Roast Chicken



1 PREHEAT oven to 350F.
Place prepared chicken on roasting rack in the pan.



2 COOK uncovered for 20 - 25 min / lb.

3 CHECK internal temperature 20 minutes prior to estimated completion time, to see how it's doing.
REMOVE chicken from oven, place on cutting board and allow to rest. Carve and enjoy!