



Roasted Chicken



1 whole chicken

6 T butter

1 sweet onion

poultry seasoning

1 c chicken broth

Remove giblets from chicken. Place chicken in large roasting pan, breast side down*. Rub chicken with butter. Place rest of butter in bottom of pan. Peel and place onion inside chicken cavity. Generously salt and pepper chicken (I use kosher salt and freshly ground pepper). Sprinkle poultry seasoning on chicken as well. Pour chicken broth in bottom of roasting pan. Roast chicken on lower oven rack at 375°F for 2-2½ hours (until chicken reaches internal temperature of 180°F). I like to test for doneness by wiggling chicken leg. If leg is loose and meat feels fall-apart tender, chicken is ready to eat. Remove chicken from oven and let stand 10 minutes. Carve chicken by removing skin and pulling or cutting off meat. Refrigerate leftover meat.

*I have found the breast meat to turn out more moist if you place the chicken breast side down.