



*Momma's
Roasted
Chicken*

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Momma's Roasted Chicken

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TIME: PREP- 25 MINUTES, COOK TIME- 1.5-2 HOURS

SERVINGS: 6-8 SERVINGS

CATEGORY: MAIN DISH, MEAT

INGREDIENTS

- 1 whole chicken, 3-5 pounds
- 3/4 stick of butter (we prefer Kerrygold or fresh from a local farmer)
- 2 tbsp. all purpose seasoning (we prefer Costco's Organic No Salt Seasoning blend which has 21 different herb/spices in it, Trader Joe's has a similar 21 Seasoning), divided
- 1 tbsp. Celtic Sea Salt, divided
- 1/2 tsp. turmeric, divided
- 1/2 cup chopped, fresh parsley
- 8 sprigs fresh thyme
- 8 cloves raw garlic, whole
- 4 medium stocks of celery
- 4 medium carrots
- 1 onion, divided in half

INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. Wash and cut parsley, celery, and carrots. Peel onion, cut in half. Peel garlic (pro tip: lay garlic clove on cutting board. Place your knife horizontal on top of the clove and press down. This will make peeling and chopping much easier). Wash thyme. Set all of these aside.
3. Melt butter in small sauce pan over medium-low heat.

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4. Remove chicken from packaging and place upside down inside large Dutch oven or other covered oven-safe dish. Pat dry whole chicken with paper towel to allow for seasoning and butter to adhere to skin.
5. Pour half of the butter over underside of the chicken and follow that with half of the all-purpose seasoning, salt, and turmeric. Turn chicken over and pour remaining butter over the top and if possible drizzle butter between the skin and meat of the chicken. Sprinkle remaining all-purpose seasoning, salt, and turmeric over the top of the chicken. Carefully slide 3-4 cloves of garlic under the skin.
6. Place remaining garlic cloves inside chicken cavity as well as half the onion and 4 springs of thyme.
7. Place remaining onion, thyme and all the carrots and celery around the chicken.
8. Cover chicken and cook in oven for 45 min to 1 hour. Then reduce heat to 300 degrees and cook for another 45 min to 1 hour until internal temperature reads 165 degrees.
9. Remove chicken and enjoy!!

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