

Tarragon Roasted Chicken

Serves 4-6

A simple roasted chicken is simply Wood Stone magic as far as we're concerned. The intense heat coming equally from the top, bottom and sides of the oven produces a bird with extra crispy skin and amazingly moist flesh. Variations are endless with the use of different spice rubs, herbs and aromatics.

Ingredients

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| 1 ea. | small roasting chicken, about 3½-4 lb. |
| 2 Tbsp. | kosher salt |
| 1 Tbsp. | dried tarragon |
| ½ med. | onion, peeled |
| 6 cloves | garlic, peeled |
| 5 ea. | parsley sprigs |
| 3 Tbsp. | olive oil |
| 2 Tbsp. | lemon juice |

Method

Oven Temperature: 500-550 degrees

- Rinse and dry the chicken well, inside and out. Season inside cavity with about ¼ of the salt and ¼ of the tarragon. Stuff chicken with the onion, garlic, and parsley. Liberally salt the chicken on all sides with remaining salt. Sprinkle with remaining tarragon.
- Truss the bird, cover with plastic wrap and refrigerate for 24 hours or up to 36 hours.
- Mix the olive oil and lemon together. Pat the chicken dry with paper towels and place in a shallow roasting pan. Pour lemon mixture over the chicken.
- **Flame Height: Oven OFF**
- Tent chicken with foil and roast **in the center** of the oven for 20 minutes. Rotate the pan 180 degrees and roast another 20 minutes.
- Remove the foil, rotate 180 degrees and roast for 10 minutes this time and then rotate 180 degrees and roast 10 minutes. At this point the chicken should be well browned on all sides and register and internal temperature of 165 degrees between the thigh and breast. Continue to cook and rotate as necessary to achieve desired temperature and color.
- Let sit 10 minutes before removing string and carving.



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