
LEMON PEPPER ROASTED CHICKEN

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PREP TIME: 5 min | COOK TIME: 1.5 hours | SERVES: 4

An easy and delicious recipe for a holiday party but would be especially lovely for a romantic dinner for two.

Ingredients

- 1 whole organic chicken
- 4 whole lemons, juiced
- 4 tbsp grass fed butter
- 2 clementines
- to taste salt and pepper
- fresh sage and rosemary for garnish

Method

- 1 Rinse the chicken with cold water, pat dry. Add salt and pepper.
- 2 Stuff the cavity with four lemons.
- 3 Melt the butter, pour over and inside the chicken along with the lemon juice.
- 4 Roast at 350 degrees for 20 minutes.
- 5 Remove the pan, flip the chicken over, and roast another hour to hour and a half based on the weight of your chicken.
- 6 Use a meat thermometer to check the internal temperature (approximately 162 F for white meat).
- 7 Pour the juices over the chicken, garnish with fresh sage, rosemary and sliced lemons.

WINE PAIRING

Enjoy with [Wetmore Cabernet Sauvignon](#)

