

## **Roast Chicken with Rosemary and Lemon**

Recipe Cookbook: Food and Wine Quick from Scratch

Chapter: Chicken and Other Birds

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Prep Time: 10 minutes

Cooking Time: 1 hour

### **INGREDIENTS:**

1 whole chicken, (3 to 3 1/2 pounds)  
1 TBS dried rosemary  
Pinch salt  
Pinch fresh ground black pepper  
4 3" long strips grated lemon zest  
1 onion, small, quartered  
1 TB S olive oil  
1 TBS + 1/4 tsp fresh lemon juice  
1/2 C water

### **DIRECTIONS:**

Heat oven to 425° F. Rub chicken's cavity with the dried rosemary, 1/4 tsp salt & 1/8 tsp pepper - stuff with lemon zest & quartered onion. Twist wings behind back of chicken & tie legs together. Put chicken, breast-side up, in roasting pan. Coat with oil & sprinkle with 1/4 tsp salt, 1/8 tsp pepper & 1 TBS lemon juice.

Roast the chicken till just done (50-60 minutes). Transfer to a plate & let rest in a warm spot about 10 minutes.

Meanwhile pour off fat from roasting pan. Set pan over moderate heat & add the water. Bring to a boil, scraping bottom of pan to dislodge any brown bits. Boil till reduced to approximately 1/4 C (about 4 minutes). Add any accumulated juices from chicken along with remaining 1/4 tsp lemon juice + a pinch of salt & pepper. Serve with pan juices

**Wine Recommendation:** A straightforward gulpable red wine will pair best with this aromatic dish - try a Tuscan Chianti.

Serves: 4