

Our State eats

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Lemon & Garlic Roasted Chicken

Yield: 3 to 4 servings.

- 1 (5- to 6-pound) roasting chicken
- Kosher salt
- Freshly ground black pepper
- 1 large bunch fresh thyme
- 1 (4-inch) sprig fresh rosemary
- 4 lemons, quartered
- 3 heads garlic, halved crosswise
- 1 cup Duke's mayonnaise
- 2 tablespoons unsalted butter, melted
- 1 teaspoon lemon pepper
- 1 teaspoon kosher salt
- 1 cup chicken stock
- Thyme sprigs, for garnish

Preheat oven to 425°. Remove the chicken giblets. Rinse the chicken inside and out with cold water. Pat the outside dry with paper towels. Place the chicken in a large roasting pan. Liberally salt and pepper the inside of the chicken. Stuff the cavity with the thyme, rosemary, 2 lemons, and 2 garlic halves.

In a small mixing bowl, combine the mayonnaise, butter, lemon pepper, and 1 teaspoon of salt. Brush the outside of the chicken with the mayonnaise mixture. Tie the legs together with kitchen string and tuck the wing tips under the body of the chicken. Place the remaining lemons and garlic around the chicken.

Roast the chicken for 1½ hours or until the juices run clear when you cut between a leg and thigh. Place on a large cutting board and cover with aluminum foil.

Remove all but 4 tablespoons of the chicken fat and juices from the bottom of the pan and place the pan on the stovetop. Add the chicken stock and bring to a boil. Reduce heat and simmer for 5 minutes, or until reduced by half.

Cut the chicken into quarters and place on a serving platter. Drizzle the stock reduction over the chicken, and garnish with fresh sprigs of thyme.

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