



Roasted Whole Chicken

Pre-heat oven to 350°. Rub chicken* with a light coat of butter, and then rub on your favorite seasonings. Put chicken in a roasting pan with a little water in the bottom. Bake covered for approximately 1 hour and 20 minutes. (Hint: If you take the cover off the last 10 minutes your chicken will turn a nice golden-brown) If poked with a fork, the juices should be clear. If you are looking for a great side dish, try this with our Bistro Potatoes.