

Roasted Garlic Lemon Chicken

adapted from Bill Devin at *Fine Cooking*

via *The 140 Best American Recipes* by Fran McCullough and Molly Stevens

Serves 6

the garlic paste

2 garlic cloves

pinch of salt

3 tablespoons olive oil

Mince garlic with a knife. Sprinkle salt over the garlic and the flat blade of your knife to grind the garlic into a fine paste. Transfer paste to a bowl. Drizzle oil over paste slowly while whisking vigorously until mixture is uniform and emulsified. (If it does not emulsify, do not worry. The chicken will still turn out great.)

the chicken

1 5-pound chicken, parted

2 large lemons, sliced into 1/4 inch slices

1 bunch rosemary (6 4-inch pieces)

2 tablespoons white wine

freshly cracked black pepper

Rub the chicken pieces with the garlic paste thoroughly on both the outside and inside of the skin. Cover and let chill 2 hours to overnight. The longer you let it chill, the more flavorful it will be.

Preheat the oven to 425 degrees and set rack in the middle of the oven.

Using a 9 x 13-inch baking dish, lay lemon slices evenly over the bottom. Arrange rosemary sprigs over the top of the lemon and chicken pieces, skin side up, on top of the rosemary. The breasts should be in the center since they cook the fastest. Arrange the dark meat pieces around the outside.

Bake the chicken for 45 minutes or until the skin is browned and crisp and the meat is cooked thoroughly.

Transfer the chicken pieces to a platter and cover loosely with foil. Strain any accumulated juices into a small saucepan. Skim fat from the top. Heat remaining juices over medium to create a simmer. Add white wine and black pepper to taste. Simmer until sauce is reduced by 1/3. Serve meat as whole pieces or sliced with the flavorful sauce.