

Oven Roasted Chicken

Serves 4

This recipe has become a staple of the Wood Stone test kitchen; time and time again, our Oven Roasted Chicken gives us the best chicken we've ever tasted. The oven's open flame produces the crisp, honey-colored skin we're so fond of, and the chicken's tender meat elevates a humble roasted bird to perfection!

Ingredients

1 ea. 3-4-lb. chicken
1 Tbsp. fresh rosemary, minced
2 tsp. garlic, minced
1½ tsp. [Searing Seasonings](#)
2 tsp. lemon zest, minced
1 Tbsp. kosher salt

Method

Oven Temperature: 570-600 degrees

- Remove the innards from the chicken. Rinse the chicken inside and out and pat dry, then trim the fat from the chicken.
- Starting at the breast end, gently force your fingers between the skin and meat. Loosen the skin all the way down the breast to the leg joint, being careful not to tear the skin.
- Combine the rosemary, garlic, Searing Seasonings, and lemon zest. Using 2 tsp. of the rosemary mixture, evenly spread the mixture under the chicken skin, covering the breast and extending all the way to the leg joint. Repeat on the other side. There should be an even layer of seasoning beneath the skin of the chicken, from the breasts back to the drumsticks.
- Sprinkle the kosher salt over the surface of the chicken.
- Set the chicken breast side up on a metal or ceramic dish. Be sure that the dish has enough volume to contain the fluids. Place the chicken in the raw landing zone. Rotate the chicken once for even coloring and roast until internal temperature reaches 160 degrees.
- Remove the chicken from the oven and let it rest for 10 minutes before carving.



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