



Garden Fresh Farm Recipes

Rosemary Roasted Chicken

Chicken is one of our staples. Roasting a seasoned chicken in the oven makes the kitchen smell wonderful setting expectations for the fantastic flavors. We were given a rosemary plant trimmed like a Christmas tree a few years ago. It now grows in our garden and provides tons of fresh rosemary.

Ingredients:

- 1 Whole chicken, rinsed (3 pound)
- Salt and pepper to taste
- 1 Small onion, quartered
- 1/4 Cup chopped fresh rosemary
- 1/4 Cup olive oil



Directions:

Season cavity of chicken with salt and pepper to taste. Stuff with the onion and rosemary. Tie legs together with string and truss chicken if necessary. Place securely on rotisserie hardware. Rub olive oil over outside of bird and season skin areas with salt and pepper. Cook on rotisserie over low heat for 2 to 2 1/2 hours or until chicken is cooked through and juices run clear. Cooking time will vary a bit depending on the size of the bird!

Optional - Roast Chicken in Oven

Rosemary Roast Chicken can also be cooked in the oven. Preheat oven to 350 degrees F (175 degrees C). Place chicken in a 9x13 inch baking dish or roasting dish and bake/roast in the preheated oven for 2 to 2 1/2 hours or until chicken is cooked through and juices run clear. Cooking time will vary a bit depending on the size of the bird!