

CRISPY LEMON ROASTED CHICKEN

(Adapted from Christine Cushing, "Fearless in the Kitchen")

Serves: 4

2-1/2 lemons
1 (2-1/2 lb/1.25 kg) roasting chicken
several small sprigs each fresh rosemary and thyme
2 small onions, peeled and quartered
6 cloves garlic
2 Tbsp olive oil
leaves from several sprigs each fresh rosemary and thyme, chopped
1 tsp paprika
salt and freshly cracked black pepper to taste



1. Preheat oven to 400°F.
2. Cut 2 lemons into 4 wedges each. Juice the remaining ½ lemon. Fill the chicken cavity with the rosemary and thyme sprigs, half the lemon wedges, 1 of the onions, 2 cloves of the garlic, salt and pepper. Truss the bird, if desired. (If you don't want to fuss, that's fine. It will still taste great.) Rub chicken all over with the lemon juice. Drizzle with olive oil and sprinkle with chopped rosemary and thyme, paprika, salt and pepper.
3. Lay chicken on a rack in small roasting pan. Arrange remaining lemon wedges, onion and garlic around chicken. Roast, without basting, for 40 minutes. Reduce heat to 375°F and roast, without basting for 20-25 minutes, or until juices run clear. Let chicken rest about 15 minutes before carving.
4. If you want to use pan dripping to serve with the chicken, spoon off most of the fat. Set pan over high heat and deglaze with a splash of wine (if desired) and ¾ cup chicken stock. Cook, scraping up all the sticky bits in pan (this adds loads of flavour), until reduced by about half.