

Lemon Thyme Roasted Chicken

As the weather cools, I love putting a whole chicken in the oven to roast on a Sunday afternoon. The aromas are intoxicating and your mouth waters as the chicken slowly browns in the oven. Serve with Lemon Garlic Red Potatoes & Sautéed Green Beans and a nice Chardonnay for a perfect Sunday dinner!

- 1 whole roaster chicken, approximately 6 to 8 pounds
 - 2 each oranges -- 1 quartered and 1 juiced
 - 2 each lemons -- 1 quartered and 1 juiced
 - ½ each red onion -- cut in fourths
 - 4 sprigs fresh thyme
 - 8 cloves garlic, peeled, smashed and roughly chopped.
 - Kosher salt
 - Steak Seasoning
 - 2 cups chicken broth
- Remove giblets and place in the bottom of large roasting pan. Wash and pat chicken dry. Place on a roasting rack, breast side up, and put the rack in the large roasting pan on top of the giblets.
 - Stuff chicken with the quartered orange, the quartered lemon, red onion and 1/2 of thyme sprigs.
 - Gently use your hands to loosen the skin from the breast of the chicken. Evenly spread 5 of the smashed cloves of garlic between the skin and the breast meat.
 - Tie legs of chicken together to hold shape.
 - Sprinkle kosher salt, steak seasoning, and thyme leaves from remaining sprigs on the outside of chicken.
 - Place in 400-degree oven. Roast for 1 hour. If necessary, add water pan to keep pan juices from burning
 - In the mean time, finely chop remaining 3 cloves of garlic, juice of one lemon and juice of one lime in a bowl. Stir and reserve for basting.
 - After 1 hour, baste chicken with juice mixture; add water to pan if needed.
 - Roast an additional 45 minutes to 1 hour* or until the internal temperature reaches 170 degrees (meat thermometer in thigh at its innermost point, but not touching a bone) basting with additional sauce or broth if necessary.
 - When chicken is done, remove to a platter and lightly cover (tent) with foil to rest while making sauce

TO MAKE SAUCE:

Remove giblets and discard. Place roasting pan on burner. Bring to simmer and pour in remaining chicken broth/basting liquid if any. Scrape up all brown bits. Simmer for 3 minutes to slightly reduce. Add beurre roue (2 tablespoons softened, unsalted butter mixed with 2 tablespoons butter), and whisk until smooth. Strain and serve with roast chicken.

*NOTE: Final cooking time will be determined by the size of the chicken, so after the first hour, check with a meat thermometer so you don't over or under-cook the meat.