

# roast chicken with lemon-butter sauce

BEAUTY, LOVE & GRUB

SERVES 4-6

*Years ago, I would have never dreamed of ordering chicken at a restaurant. My excuse was that it's chicken, and you can get chicken anywhere, especially at home. All the time. But then one day, a client convinced me to order free-range roast chicken at a restaurant on the Upper East Side. It was amazing. Since that lunch, I have been determined to make any preparation of chicken anything but ordinary. This chicken is special because it's seriously simple and so delicious. Well, maybe a big part of its deliciousness is the sauce it makes for itself. Butter makes everything better, doesn't it?*

1	3.5- to 4-pound roasting chicken (preferably free range)
2	lemons, quartered lengthwise
2	heads of garlic, cut in half horizontally
4	sprigs of fresh rosemary
12	sprigs of fresh thyme
2 tablespoons	butter
	kosher salt
	freshly ground black pepper

Preheat the oven to 425 degrees. Remove any giblets inside the chicken cavity. Pat the outside of the chicken dry with paper towels. Liberally salt and pepper inside the cavity. Insert 2 quarters of the lemon, 2 garlic halves, 2 sprigs of rosemary, and 8 sprigs of thyme into the cavity. Tie the legs together with kitchen string.

Place the chicken in a small roasting dish with sides (one that's a little larger than the chicken), and tuck the wings under the body of the chicken. Liberally salt and pepper the outside of the chicken. Place the butter on top of the center of the chicken. In the roasting dish, place one half of the remaining garlic head, 4 lemon quarters, and remaining thyme and rosemary sprigs around the chicken. Place dish in the center of the oven. For roasting time, I use Julia Child's formula of 45 minutes plus 7 minutes for each pound, and it has never failed me. So a larger or smaller chicken may be used, and roasting time should be calculated using this formula.

When roasting is complete, remove dish from the oven and allow the chicken to rest for 10 minutes before slicing. It will have a crispy skin and a delicious sauce of...you guessed it, lemon, butter, garlic, and herbs around it. Slice the chicken and spoon sauce over each serving. Don't worry—the ingredients around the chicken will be a little charred, and that's ok. The slightly charred flavor adds a little depth.

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