

Perfect Roast Chicken (courtesy of Ina Garten)

Ingredients

1 (5-6 lb.) roasting chicken
Kosher salt
Freshly ground black pepper
1 large bunch of thyme
1 lemon halved
1 head garlic cut in half crosswise
2 tbsp. butter melted
1 large yellow onion thickly sliced
4 carrots cut into 2-inch chunks
1 bulb fennel, tops removed, cut into wedges
1 lb. small potatoes washed and halved
Olive oil

Preparation

Preheat oven to 425°.

Remove giblets from chicken, rinse the chicken inside and out. Pat the outside of the bird dry. Liberally salt and pepper the inside of the chicken. Stuff the cavity with a bunch of thyme, both halves of the lemon and all the garlic. Brush the outside of the chicken with the butter and sprinkle with salt and pepper. Tie the legs together with kitchen string and tuck the wing tips under the body of the chicken.

Place the onions, carrots, fennel and potatoes in a roasting pan. Toss with salt, pepper, springs of thyme and olive oil. Spread around bottom of the pan and place chicken on top.

Roast for 1 ½ hours, or until the juices run clear when you cut between leg and thigh. Internal temperature should be 165°. Remove the chicken and vegetables to a platter and let rest for 20 minutes*. Slice the chicken and serve.

*Ina recommends covering with aluminum foil while resting, but I find it takes away from the crispness of the chicken skin.