



## Roasted Summer Chicken

### Ingredients

- 1 (3 1/2 pound) chicken
- Salt and pepper
- 1 bunch basil
- 5 cloves garlic
- Kitchen twine
- 2 tablespoons vegetable oil
- 3 tablespoons butter
- 1/2 cup white wine
- 1/2 cup chicken stock

### Directions

- Preheat oven to 400 degrees.
- Remove fat from around neck and remove third joint of wing.
- Season chicken inside and out with salt and pepper.
- Stuff basil in cavity and under skin place garlic in cavity. Truss with twine.
- Heat oil in heavy oven-proof pan and brown chicken on both sides.
- Spread butter on breast and place the pan in the oven, breast side toward the back.
- Bake for 1 hour and 10 minutes, or 20 minutes per pound.
- Transfer the bird to a cutting board.
- Place the pan over heat and deglaze pan with the wine and then the stock.
- Serve with roast summer vegetables or salad.