

Home-Style Roast Chicken

Recipes



1 (6 to 8-lb) roaster chicken, giblets removed, rinsed and patted dry

2 T unsalted butter, softened

1/2 whole lemon

1 T dried whole sage

Salt and pepper to taste

2 T Bascom Family Farms 100% pure maple syrup

Preheat oven to 350° F. Rub chicken skin with butter. Place 1/2 whole lemon in cavity. Sprinkle chicken inside and out with sage, salt, and pepper. Roast chicken for about one hour, and remove from oven. Baste with pan juices and then pour syrup over entire chicken. Return chicken to oven and continue to baste occasionally for another hour or until thermometer inserted in thickest part of thigh registers 180° F. Let stand five minutes before serving. Serves six.



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