



### Basic Roast Chicken

*Roast chicken is like the little black dress of dinner foods – it can be dressed up or down and is always appropriate!*

Active Time: 10 minutes

Total Time: 1 ½ hours

Serves: 4 -6

#### Ingredients:

1 (5 pound) whole chicken

***HH Savory Blend Seasoning Salt***

Freshly ground black pepper

1 lemon, sliced

½ yellow onion, sliced

1. Preheat oven to 400 degrees\*\*\*.
2. Remove neck and giblets from inside chicken.
3. Pat chicken dry with paper towel (no need to rinse).
4. Place chicken breast side up on rimmed baking sheet or roasting pan and rack. Many recipes call for trussing the chicken. I've never felt the need, but if you want to, go ahead.
5. Generously sprinkle ***HH Savory Blend Seasoning Salt*** and pepper all over chicken and in cavity. If you have time, let chicken sit, uncovered, in refrigerator for one hour, or up to 24. This will ensure crispier skin and more flavorful meat. If you don't have time, no worries, it will be delicious anyway!
6. After chicken has set for 1 – 24 hours, fill cavity with lemon and onion slices.
7. Roast chicken on middle rack of preheated oven for 1 – 1 ½ hours. Check for doneness with an instant read thermometer inserted into thickest part of thigh, being careful not to touch bone (if thermometer touches bone you will get an inaccurate reading because bones are very hot!). Thermometer should read 165 degrees.
8. Remove chicken from oven and let rest 10 minutes before carving.

\*\*\*NOTE: When roasting meats at high temperatures (400 or above), unless your oven is very clean, it can cause smoking. Trust us, it is not the chicken burning, it is the small amount of residue in your oven that is burning off.

\*\*\*\*Additional note: Nearly EVERY Hollie's Homegrown Seasoning salt can be used for this recipe, so feel free to try them ALL!!