

Roasted Chicken

a roasting or frying chicken
 butter or olive oil
 kosher or seasoned salt
 fresh ground black pepper

According to Julia Child, you can always judge the quality of a cook by roast chicken. Actually, roast chicken is quite easy and the result is almost guaranteed as long as you don't over cook it and dry out the meat.



Season the cavity of the chicken with salt and pepper.

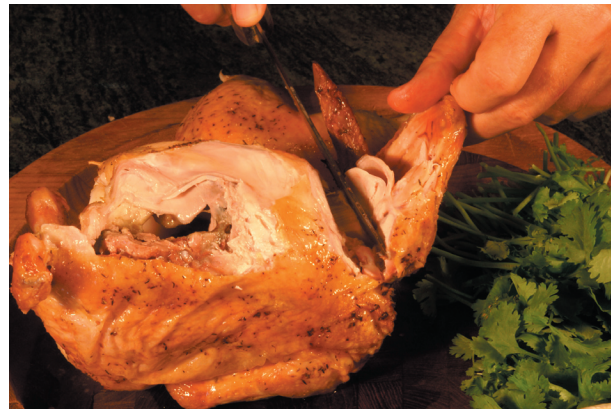
Rub the outside of the chicken with butter or olive oil and season with salt and pepper.

Cook over indirect heat on a covered gas or charcoal grill for one hour to one hour and fifteen minutes (just until the outside of the chicken is nicely browned.) Remove from grill and let stand for ten minutes before carving and serving.

ALLOW THE CHICKEN TO REST FOR 10 MINUTES AND THEN CARVE AS SHOWN



Cut between the thigh and the body, pulling the thigh away from the body to locate the joint. Cut into the joint and remove the thigh and drum stick.



Cut between the wing and the body, pulling the wing away from the breast to locate the joint. Cut into the joint and remove the wing.



Cut along the line of the breast bone to separate the breast and remove it.



Cut the breast by slicing across the grain (as shown) or the length of the breast into slices.

