

## **HONEY MUSTARD & ROSEMARY GLAZED ROASTED CHICKEN**

**2 chickens, neck and giblets removed, about 3 lbs each**  
**6 sprigs rosemary**  
**4 clementines or oranges, halved**  
**¼ cup melted butter**  
**1 tsp each salt and pepper 1/2 cup liquid honey**  
**¼ cup Dijon mustard**  
**2 tbsp soy sauce**  
**2 tsp minced ginger**  
**2 cloves garlic, minced**

### **Directions**

1. Preheat oven to 325°F.
2. Rinse each chicken inside and out and pat dry. Chop enough of the rosemary to make 2 tbsp and reserve. Divide remaining rosemary between the cavities of each bird.
3. Truss legs of each chicken together. Lift wings and tuck under backs. Arrange chickens on a rack in a large, shallow roasting pan and surround with clementines.
4. Brush chickens with half the butter, season with salt and pepper and roast, basting often with pan juices, for 1½ hours or until an instant read thermometer inserted into the inner thigh reads 165°F. Tent with foil if browning too quickly.
5. Meanwhile, combine reserved chopped rosemary, remaining butter, honey, mustard, soy sauce, ginger and garlic in a small saucepan and bring to a boil. Reduce heat to low and simmer for 5 minutes.
6. Increase oven temperature to 425°F. Brush each chicken evenly with honey-mustard sauce. Roast for 15 minutes longer or until skin is dark and crispy and thermometer reads 175°F.
7. Remove from oven and transfer to a cutting board. Tent with foil and let stand for 10 - 15 minutes before carving.

Makes 8 servings.

### **Accompanying Dishes**

Roasted Potatoes

Steamed Peas & Corn topped with Dice Red Peppers