

SPRING HERB ROASTED CHICKEN

½ cup butter, at room temperature

1 chicken, about 4 lb. (2 kg)

salt and pepper

1 lemon

Several sprigs of thyme or tarragon or a mixture of both

2 garlic cloves, slightly crushed and peeled

Preheat oven to 450 degrees F.

Rub the bird all over with butter, hit it with a good dose of salt and pepper, squeeze the lemon over everything and settle it in a roasting pan. Pop the garlic cloves, herbs and squeezed-out lemon halves in the cavity and set the whole thing in the hot oven.

Leave it for 15 minutes and then baste or spoon some of the liquid over top. Reduce oven to 375 degrees F and roast for a further 40 minutes, basting it with the liquid a couple of times. When the chicken is golden brown and the kitchen smells amazing, take it out and let it rest for 10 minutes.

Serves 4.