

Roasted Chicken with Lemon Stuffing

Category: Chicken

Servings:

Rating: 10

Source:

Description:

Ingredients:

1 chicken	1 roasting
4 butter, unsalted	4 tablespoons
1 onion	1 cup chopped
3 bread crumbs	3 cup fresh
1 parsley	1 cup chopped
2 lemon peel	2 tablespoon grated
1/2 almonds	1/2 cup sliced
1/3 chicken stock	1/3 cup
1 egg	1 beaten
1 salt	
1 pepper	
3 lemon juice	3 tablespoon

Instructions:

Saute onion in 2 T. butter till tender. Combine crumbs, parsley, lemon peel, almonds and onions. Add broth and egg, mix well. Season to taste. Stuff the chicken and roast at 375° for about 2 1/2 hours or till done. Baste during roasting with a mixture of 2 T. melted butter and 3 T. lemon juice. Let roaster stand 15 minutes before carving.