

Scarborough Faire Roasted Chicken

June 8th, 2024

This recipe serves: 6

Prep Time: 01:00

Cook Time: 05:00

Are you going to Scarborough Faire? Roast Chicken, seasoned with Parsley, Sage, Rosemary, and Thyme.

Ingredients:

1 Whole Chicken (about 3 pounds), spatchcocked
1/2 Ounce (15 Grams) Fresh Parsley or 1 Tablespoons Dried Parsley
1/4 Ounce (7 Grams) Fresh Sage or 1/2 Tablespoon Dried Sage (ground)
1/2 Ounce (15 Grams) Fresh Rosemary or 1 Tablespoon Dried Rosemary
1/4 Ounce (7 Grams) Fresh Thyme or 1/2 Tablespoon Dried Thyme
Pinch Salt
4 Tablespoons (1/2 Stick) Unsalted Butter, room temperature, but not liquid

Directions:

Prep the Chicken

Finely chop the Parsley, Sage, Rosemary, and Thyme.

In a small bowl, mix the chopped Herbs and the Salt.

Add the butter and mix until fully integrated.

Clean the Chicken

Remove the bag of Gibblets from the inside of the Chicken and reserve to make gravy, if desired.

Gently, without tearing the Chicken Skin, separate the Skin from the Meat.

Leave the Skin to cover the Meat.

Use your hands to generously spread the Butter Herb mixture underneath the Skin to cover the entire Bird.

Oven Method

Preheat the oven to 425° F.

Place the Chicken in a large casserole dish or an oven tray, ensuring that the sides of the container are tall enough to catch the juices that will collect as the Chicken cooks.

Use a paper towel to dry the skin of the Chicken, as much as possible.

Bake the Chicken for 50 to 60 minutes, or until the Chicken reaches an internal temperature of 160° F.

Slow Cooker Method

Place the Chicken in the center of the slow cooker. Cover with the lid.

Cook on High for 1 hour, then cook on Low for another 4 hours.

Chicken must reach an internal temperature of 165° (Fahrenheit).

Rest the Bird

Regardless of your cooking method, when the Chicken is finished, cover the Chicken with aluminum foil or parchment paper, and let it rest for 30 minutes.

Carve and Serve.