



Chicken

Joe's Roasted Garlic Chicken

Serves 4-6

1 chicken, cut in half
1/2 cup olive oil
1 tsp dried rosemary
1 tsp dried thyme

1/2 tsp dried sage
1 tsp kosher salt
1/4 tsp black pepper
1 cup whole garlic cloves

Preheat oven to 400° F. Mix olive oil with rosemary, thyme, sage, salt, and pepper. Add garlic cloves and toss until cloves are covered. Place chicken halves (or whole chicken, cut up) into a large, oblong baking dish. Pour herbed olive oil and garlic mixture over chicken and rub onto all surfaces of the chicken. Arrange chicken, skin side up, over cloves. Bake, uncovered for 45-55 minutes until juices run clear or a thermometer placed in thigh reads 180° F. Optional: brush chicken with pan drippings during last 10 min. of roasting. Let chicken rest for 5-10 minutes before serving. NOTE: The garlic, when roasted takes on a sweet flavor. Spread cloves over crusty bread, or mash cloves and mix with rice or potatoes.