Juicy Roasted Chicken

Description

I never have had a chicken this juicy before; this little trick works and makes the people eating it go silent. It's funny. We nibble on the celery after.



Summary

Yield: 6
Prep Time: 2 hours
Category: Poultry
Cuisine: American

Ingredients

- 3 lb whole chicken
- 1 tbsp onion powder
- 1 cup butter
- 1 bunch celery
- 8 whole garlic cloves
- 16 new potatoes sliced
- 1 bunch carrots cut in big pieces

Instructions

Preheat oven to 350 degrees F

Place chicken in a roasting pan, and season generously inside and out with salt and pepper. If you don't have a rack, use sliced onions on the bottom of the roasting pan.

Sprinkle inside and out with onion powder. Place 4 tablespoons butter in the chicken cavity.

Smear the remaining butter on the chicken's exterior.

Cut the celery into 3 or 4 pieces, and place in the chicken cavity. Place garlic cloves in the chicken cavity.

Bake uncovered 1 hours in the preheated oven.

Put potatoes and carrots on the bottom of the roasting pan, re-set rack with chicken on top.

Bake uncovered 1 more hour.

Remove from heat, and baste with melted margarine and drippings.

Cover with aluminum foil, and allow to rest about 30 minutes before serving.