



Garlic Chicken

A RECIPE FROM BACK HOME FARMS

ingredients

- 1 Back Home Farms whole chicken
- 6-8 cloves garlic, minced
- 6 Tbsp. butter, melted
- Salt and coarse ground black pepper
- Feel free to add other spices that you like



directions

- Thoroughly rinse the chicken. Gently pat dry with paper towels.
- Lift up the skin on top of the chicken (near the neck) and pull up gently. With your other hand, gently separate the skin from the breast and thigh meat.
- Stuff half of the garlic in between the skin and meat, so that it is fairly evenly spread out. Spread the remainder of the garlic all over the cavity inside the chicken.
- Using the butter, baste the entire outside of the chicken then sprinkle generously with coarse ground pepper and salt.
- Adjust oven rack to lowest position and preheat to 450 degrees. Flip chicken so breast side faces down, tucking the wings under, and set V-rack in roasting pan. Roast chicken 30 minutes.
- Remove roasting pan from oven. Rotate chicken to breast-side up. Baste briefly with pan juices or additional melted butter.
- Continue to roast until skin is golden brown, crisp, and thermometer inserted in thickest part of breast registers 160 degrees and 175 degrees in thickest part of thigh. Cover with foil if skin gets too dark.
- Transfer chicken to cutting board and let rest, uncovered, for 20 minutes. Carve and serve immediately.

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