



Executive Chef Michael Gavala Presents:

Comfort Foods Culinary Class

January 21, 2014

Roast Lemon Chicken

Ingredients:

4 Springs Fresh Rosemary
4 Lemons Zested and Juiced
½ cup Dijon Mustard
2 Vidalia Onions
1 -3 lb Roasting Chicken
Salt and Pepper

Instructions:

Stuff Chicken w/ Onions and Rosemary and truss with Butchers Twine

Rub outside of Chicken with Lemon Juice, Dijon Mustard and Zest,

sprinkle w/ Salt and Pepper

Roast for approx.. 1 – 1 ½ hours till internal temp in thigh is 160 degrees.