



Ingredients

3-4 pound hen

1 stick butter, softened

1 teaspoon dried dill

1 teaspoon dried parsley

1 teaspoon fresh thyme

1 teaspoon basil

1 teaspoon fresh rosemary

1 teaspoon oregano

½ cup Vermouth or dry white wine

Juice of 1 lemon

What To Do:

Preheat oven to 400-degrees.

Rinse chicken and pat dry, being sure to remove all gizzards from inside cavity. Add herbs to butter and mix well, then begin to put mixture underneath the skin, right next to the chicken meat. Keep moving mixture as far into the “pocket” as you can, without breaking the skin. Any leftover herb mix can be rubbed on top of skin. Dust the bird with Creole seasoning

Place several stems of fresh rosemary into the roasting pan creating a bed. Then put the hen on top of the rosemary, breast side up. Use kitchen twine and tie legs together. Roast in 400-425 degree oven for about an hour, or until skin is very crispy and leg bone can be very easily pulled apart. Put chicken on platter and let rest.

Deglaze pan with a simple splash of vermouth or white wine, juice of a lemon, and you may add some chicken broth or stock. Reduce liquid by half.