

Roasted Chicken II (Crispy and fast)

- Optional: kosher salt, probably about 1/2 a cup
- whole fresh chicken with skin on
- olive oil or melted butter
- salt
- pepper
- Herbs and spices: (e.g. 3 minced garlic, parsley, thyme, paprika)

Optional: Prepare a brine -- 1 part kosher salt to 16 parts water. Soak the chicken in the brine overnight. Rinse the chicken with cold water, then pat dry.

Preheat the oven to 450-475 degrees

Remove the wing tips from the bird.

Combine the oil/butter, salt, pepper and other herbs/spices. Rub over the whole bird, inside and out.

Place the bird breast side up on a lightly oiled roasting rack in a 9" x 13" baking pan.

There is no need to put a tent over the chicken, or water around the chicken, or fruits in the cavity. You are counting on the chicken maintaining its natural juices by having the skin crisp quickly under the high heat, and having the chicken cook faster than any of the juices can escape.

Ideally put a meat thermometer in, and cook until it measures 170 degrees Fahrenheit in the thigh. It'll take about 11-14 minutes a pound.

Let stand for 5 minutes before carving, while making [gravy](#)^[1] with the pan drippings and getting everything else on the table. Then serve.

Serves: About one person per pound.

Preparation time: 1-1/2 to 3 hours (possibly starting a day in advance)

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