



A Recipe From Cherry's Kitchen

CHERRY'S BAKED CHICKEN

- 1 CHICKEN (CAN BE A FRYER OR A HEN)
- 2 SPRIG FRESH SAGE
- 2 SPRIGS ROSEMARY
- 2 SPRIG FRESH THYME
- 1 STICK BUTTER
- 1 ONION (LARGE)
- 4-6 RIBS OF CELERY
- 2 LARGE IRISH POTATOES (OR 1 TO 1 ½ POUNDS OF RED POTATOES)
- 4-6 CARROTS
- 4-6 CLOVES OF GARLIC
- SALT & PEPPER
- 1 TABLESPOON GRANULATED CHICKEN BOULLION CUBES

SALT AND PEPPER THE INSIDE AND OUTSIDE OF CHICKEN. FILL CAVITY OF CHICKEN WITH 2 STALKS OF CELERY, ½ OF THE ONION, 2-3 CLOVES GARLIC, 1/3 OF THE BUTTER, SAGE, ROSEMARY AND THYME. PULL SKIN FROM BREAST. UNDERNEATH THE SKIN OF THE BREAST , SPREAD EVENLY 1/3 OF THE BUTTER, 2-3 CLOVES OF GARLIC (SLICED) AND LEAVES FROM A SPRIG OF EACHROSEMARY, THYME AND SAGE. PLACE THE CHICKEN IN GREASED OR PAMMED ROASTER PAN WITH LID. TOSS REMAINING CARROTS, ONION, CELERY AND BUTTER AROUND PAN. COVER THE BOTTOM OF TH RPAN WITH WATER. ADD ONE TABLESPOON OF GRANULATED CHICKEN BOUILLION OVER CHICKEN AND REMAINING BUTTER.

BAKE AT 350 DEGREES COVERED FOR APPROXIMATELY ONE AND A HALF HOURS OR UNTIL MEAT THERMOMETER STUCK INSIDE THE CENTER OF THE BREAST READS 175 DEGREES.

THIS IS A MEAL IN ITSELF. I OFTEN COOK TWO CHICKENS AT A TIME. YOU MAY INCREASE THE AMOUNT OF CARROTS, CELERY AND POTATOES AS NEEDED. I CONTINUE TO USE MY OLD BLUE ROASTING PAN I RECEIVED AS A NEWLYWED 34 YEARS AGO.

TOSS A SALAD TOGETHER, AND YOU HAVE A MEAL!!!!

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