



Roast Chicken with Tarragon

ingredients

- 6-8 pound chicken
- 1 lemon
- Himalayan sea salt
- 6 Tbsp. butter
- 2 Tbsp. fresh chopped tarragon

directions

- Preheat oven to 375°.
- Rub inside and out of chicken with cut lemon and salt.
- Rub skin with a little butter and tarragon.
- Put remainder in the cavity and place chicken on its side on rack in roasting pan.
- Roast for 20 minutes.
- Remove and turn to the other side.
- Baste with drippings.
- Roast for another 20 minutes.
- Remove chicken, turn on its back and baste again.
- Roast 20 minutes longer.
- Serve with pan juices.