

MEATS

ROASTED CHICKEN◆

(BRATHÄHNCHEN)

- 1 chicken fryer 3-3½ lbs
- 1 teaspoon salt
- 1/2 teaspoon paprika
- 1 tablespoon oil
- 1 teaspoon butter
- 3 sprigs parsley

Thaw chicken and wash inside and out or use a fresh chicken. Pat dry with paper towels. Mix salt and paprika and rub it into the neck and body cavity. Place the chicken in a shallow roasting pan breast side up. Place the butter and parsley sprigs into the body cavity. Brush the oil over the chicken and place in a preheated oven at 400° for 1¾ - 2 hours. Carefully baste chicken every 20 minutes. If the chicken gets too brown take a piece of aluminum foil and place over the top of the chicken like a tent. Make sure the chicken is done (this will vary depending on the type). About 15 – 20 minutes before the time is finished test to make sure the chicken is fully cooked. Protect your fingers with a paper towel and grasp the end of a drumstick. If it moves up and down, twists easily out of joint and the fleshy part feels very soft when pressed with your fingers it is done. Place chicken on a platter and serve with salad, potatoes and bread.

Serves 4

