

ESTD 1876

BERINGER

## LEMON-ROSEMARY ROASTED CHICKEN

*pair with* Beringer Private Reserve Chardonnay

*Serves 6*

1 large yellow onion  
1 four- to five-pound chicken  
½ cup olive oil  
¼ tsp salt  
⅛ tsp black pepper  
Dash of cayenne pepper  
6 fresh rosemary  
1 lemon, quartered  
4 cloves of garlic, peeled



Heat oven to 425°F.

Cut onion into 4 thick slabs. Place on roasting pan. Pat chicken skin dry with paper towel. In a bowl, combine oil, salt, pepper, and cayenne. Generously rub chicken with mixture under and over the skin. Insert rosemary sprigs under skin. Stuff cavity with lemon and garlic. Tie ends of legs together with baking twine.

Place chicken, breast side up, on top of onion slabs, tucking wings to prevent burning. Roast in oven for 20 minutes per pound, or until a meat thermometer inserted into the thickest part of the breast reads 165°F. If skin is becoming too brown, tent with foil.

Remove chicken to cutting board and rest for 10 minutes. Carve, drizzle with pan juices, and serve with wild rice pilaf with golden raisins.

