



EASTER SPRING CHICKEN

Recipe Sheet No 19

Hampshire Farmers Markets Recipe Sheets



Serves 4

Ingredients

1 x 3lb (1.36kg) roasting chicken
3oz butter
1/4 teaspoon garlic granules
4 rashers rindless streaky bacon
Half teaspoon each of Tarragon, Basil, Oregano

Method

Preheat oven to 375F, Gas Mark 5, 190C

Blend together the Tarragon, Basil, oregano, garlic granules and softened butter

Carefully lift the skin on the chicken breast with a sharp knife and spread half the butter mixture underneath

Prick the thighs and breast flesh with a fork and rub in a little of the butter mixture and place the remaining mixture inside the bird

Place the chicken in a roasting tin and cover the breast with bacon rashers

Cover with foil and cook for one and a half to two hours, or until tender, basting frequently

15 minutes before the end of cooking time remove the foil and brown the bacon