

Golden Hour Roast Chicken

serves 3-4

1 5- to 6-pound whole chicken

Kosher Salt

Black Pepper

1 head of garlic

Extra Virgin Olive Oil

1 handful of sage

1 lemon, halved

4 tablespoons unsalted butter, at room temperature

1 large yellow onion, thickly and evenly sliced (about 1/2 inch thick slices)

1 cup chicken stock

2 tablespoon flour

1. Preheat oven to 425 degrees.
2. **Make Roasted Garlic-Sage Butter:** Pluck 2-3 cloves off of the head of garlic and place the unpeeled garlic on a square of foil. Reserve remaining head of garlic for aromatics. Drizzle cloves with olive oil, sprinkle with salt & pepper and fold foil into a packet. Place foil packet in the oven as it is heating. At 10 minutes remove foil packet and poke a paring knife into the cloves of garlic. If cloves are golden in color and knife enters with ease-garlic is roasted and ready, let it cool enough to handle. If not, place back into oven for a few more minutes and try again. Meanwhile, place the room temperature butter into a small bowl. Reserve half of the sage and set aside for later. Chop the remaining sage finely yielding approximately one teaspoon and add it to the butter. Squeeze the cooled, roasted garlic out of its skin and add it to the butter mixture. Mash roasted garlic, butter and sage with a fork until incorporated. **DO-AHEAD:** *Butter can be made in advance, keep refrigerated for 2-3 days or freeze it for 6-8 weeks. Just bring it to room temperature before rubbing it on the bird.*
3. **Prepare Bird:** Remove the giblets, innards, etc. Rinse the chicken inside and out. Remove any excess fat and/or pinfeathers and pat the outside dry. Place onion in the bottom of a roasting pan creating a "rack" for the chicken. Place the chicken on top of the onions.
4. **Add Aromatics:** Liberally salt & pepper the inside of the bird. Stuff the cavity with the remaining bunch of sage, both halves of the lemon, slice the remaining head of garlic in half crosswise and add it to the cavity as well.
5. **Time For A Massage:** Rub the chicken down with the softened garlic-sage butter-give her a good rub down and make sure you hit every surface, nook & cranny. Loosen the skin on the breasts and rub a generous amount of butter underneath the skin. Sprinkle liberally with salt and pepper-even underneath the skin on the breasts. Tie the legs together and tuck wingtips under the body of the chicken.
6. **Get Cooking:** Roast the chicken for 30 minutes at 425 degrees F and then bring the oven temperature down to 375 degrees F. Roast for approximately 1 1/2 hours, until the juices run clear or the temperature registers 165 degrees on a meat thermometer. Remove to a platter and tent the chicken with foil.
7. **Good Gravy:** Remove all fat from roasting pan, reserving 2 tablespoons. Add the chicken stock to the pan and cook on high heat for 5 minutes, until reduced, scraping up the bits from the bottom of the pan. Combine the reserved chicken fat with the flour and add to pan. Boil for a few minutes to cook out the flour. Strain gravy into a small saucepan and season it with salt and pepper. Keep warm over low heat. Serve with chicken.

