

Tarragon Butter Roasted Chicken

adapted from [Cooking Club of America](#)

printed from [Smells Like Food in Here](#)

1/2 c unsalted butter, softened
3 large garlic cloves, minced
1/4 c chopped [fresh tarragon](#)
1 tsp coarse salt
1/2 tsp pepper
3 tbsp lemon juice, room temperature
1 (4- to 5-lb.) whole chicken

Preheat the oven to 375°F.

Combine butter, garlic, 1/4 cup tarragon, 1 teaspoon salt and 1/2 teaspoon pepper in small bowl until well-blended.

Slowly stir in lemon juice. (If lemon juice is difficult to incorporate, microwave butter 5 to 10 seconds on high to slightly warm, being careful not to melt.)

Reserve one-fourth of the butter mixture (about 1/4 cup).

Pat chicken dry; coat inside and out with remaining butter mixture.

Fold wings back; tie legs together with kitchen [twine](#).

Place chicken, breast-side down, over on a rack over a pan. Roast for 30 minutes.

Turn chicken, breast-side up; spread with reserved butter mixture.

Roast an additional 25 to 35 minutes or until internal temperature reaches 165°F.

Let stand 10 minutes before carving.