

Roast Chicken

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kosher salt

1 lemon

4-6 cloves of garlic

olive oil

soy

paprika

Brine for 8 hours the day before cooking. Wash, pat dry and set on a rack in the refrigerator for up to 12 hours. Stuff cavity with lemon and garlic. Brush inside and outside with mixture of olive oil, soy, paprika and kosher salt. Truss chicken.

Preheat oven to 475F, and roast chicken with the breast down for 20 minutes. Turn it and roast breast up for 20 minutes. Turn the oven down to 375 and cook for about 45 minutes. Let sit about 15 minutes before carving.