

Betty's Oven Roast Chicken



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In this video, Betty demonstrates how to make Oven Roast Chicken. It is a gorgeous entrée that can be used for a festive dinner.

Ingredients:

4 to 5 pound fresh, uncooked chicken
4 tablespoons butter, softened
salt, to taste

Remove the package of giblets from inside the chicken and set aside for another purpose or discard. Rinse the chicken, inside and out, and pat dry with paper toweling. Use the softened butter to coat the inside cavity as well as the outside of the chicken. Salt, inside and out, to taste. Place the chicken in a roasting pan that is appropriately sized for the chicken. Cover with a lid and place in a 425 degree (F) oven. Bake for 30 minutes, and then reduce the heat to 375 degrees (F). Continue to bake the chicken another 30 to 45 minutes, until no pink is showing anywhere. Lift the chicken out of the roasting pan and place on a nice platter. Serve the whole chicken, to be carved at the table, or carve the chicken and place the carved meat on a nice serving platter. Delicious!!! --Betty ☐