

Perfect Roast Chicken – Barefoot Contessa, from 1999 Barefoot Contessa Cookbook

1 chicken, 4-6 lbs
Kosher salt
Freshly ground black pepper
1 large bunch plus 20 sprigs thyme
1 lemon, halved
1 head garlic, cut in half crosswise
2 Tablespoons butter, melted
1 large yellow onion, thickly sliced
4 carrots cut into 2-inch chunks
1 bulb fennel, tops removed, and cut into wedges
Olive oil

Preheat oven to 425 F.

Remove the chicken giblets. Rinse the chicken inside and out. Remove any excess fat and leftover pin feathers and pat the outside dry.

Liberal salt and pepper the inside of the chicken. Stuff the cavity with the bunch of thyme, both halves of lemon, and all the garlic. Brush the outside with the melted butter and sprinkle again with salt and pepper.

Place the onions, carrots, and fennel in a roasting pan. Toss with salt, pepper, 20 sprigs of thyme, and olive oil. Spread around the bottom of the roasting pan and place the chicken on top.

Roast the chicken for 1 ½ hours, or until the juices run clear when you cut between a leg and thigh. Remove the chicken and vegetables to a platter and cover with foil for about 20 minutes.

Slice the chicken onto a platter and serve it with the vegetables.