

Roast Herbed Chicken with optional potatoes

This is an inexpensive and delicious way to make chicken that won't take long and will make extra so you can use it as leftovers some time during the week.

**2 whole fryer chickens
2 whole garlic heads
1 TBSP dried thyme
1 tsp ground black pepper
3 TBSP virgin olive oil**

Carefully slice the end off of the garlic head and use a garlic press to mince or press the garlic into a small bowl. Pour in the olive oil, black pepper and thyme. Mix.

Wash out the chicken cavities with water. Lay the chickens breast side up. Run your finger inside of the skin to loosen it being careful not to tear it. Also run your finger under the skin around the legs. Take the mashed garlic / herb mix and rub it equally under the skin of both chickens.

Place the chickens in a pan large enough to hold both with extra room to add quartered potato wedges during the last hour of cooking. Salt and pepper the potatoes and add a few sprinkles of basil or oregano if desired.

Roast the chickens for an hour and a half in a 350 degree oven or until done. Place the potatoes in the pan during the last hour of cooking and test for doneness before serving.

Take the chicken out of the oven when done and tent with foil for 10 to 15 minutes before cutting into pieces. Put the potatoes in a bowl and serve. You can make a light gravy out of the juice after draining the fat.

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