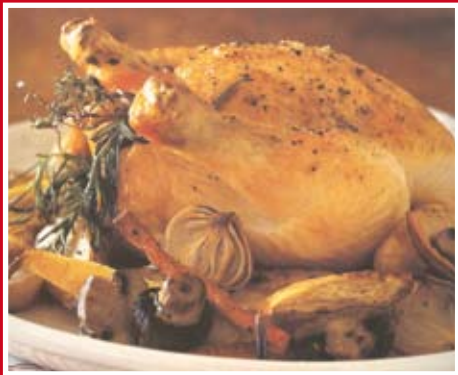




**BUTCHERS HELPER**

*Recipe Card*



*The Perfect Chicken*  
*"the butchers touch in every tin"*

# Cooking the Perfect Chicken

Mix 1/2 cup of melted butter with 15 - 20 grams of Turkey Tyme and pour over the chicken.

Rub chicken (*1.5 - 1.7 kg*) with prepared Turkey Tyme mixture including all cavities of the chicken, season the bird generously with salt and pepper to taste. Pre heat oven to 220C then bring oven temperature to 180C and place pre-prepared vegetables and garlic with oil, in a large roasting pan. Arrange chicken on top of vegetables and roast on bottom half of the oven for 45 min. to 1 hour until the skin is crisp basting the chicken every 20 min. If the chicken is not crisp increase oven temp to 220C for last 10 -15 min. of cooking. Remove from oven, cover chicken with foil and allow to rest for 20 min. Remove chicken and vegetables to a plate and remove fat off the pan. Deglaze with a cup of dry white wine and mix 1 teaspoon of Turkey Tyme and serve chicken with the pan juices.

