



Rinse and pat dry a whole, roasting chicken. Carefully separate the skin from the breast. Place 3 - 1TBS pieces of butter in different areas of breast and 5 to 6 Rosemary sprigs. Season the chicken generously with salt and pepper - inside and out. Place some more Rosemary sprigs in the cavity. Tie the legs with kitchen twine.

If you are going to grill the chicken, you have to cook it indirectly. I placed mine up high and put a pan underneath it to catch the dripping fat - in order to prevent flame flare-ups.

If you don't have an upper rack in your grill do the following:

- If using a gas grill, heat the grill to high and turn off half of the burners. When the grill is hot, reduce it to medium-low heat and cook the chicken on the turned off side.
- If using a charcoal grill, heat the grill until your coals are really hot. Using a metal tool, pile up the hot coals on one side and place the chicken on the side with no coals.

*Grill the chicken for 1 1/2 to 2 hours or until the juices run clear when a sharp knife is inserted into the joint between the body and the thigh or until an instant-read thermometer registers 165 degrees at the same joint.*

If you would rather roast the chicken here is what you need to do:

Preheat oven to 375 degrees.

Place the chicken in a roasting pan, breast side up, and place in oven. Roast for 30 minutes. Add 1/2 cup water to the roasting pan. Place the melted butter in a baster and baste the chicken. Cook for another 20 minutes. Fill the baster with liquid from the pan and baste the chicken again repeating every 20 minutes until done.

*Roast the chicken for 1 1/2 to 2 hours or until the juices run clear when a sharp knife is inserted into the joint between the body and the thigh or until an instant-read thermometer registers 165 degrees at the same joint.*

Remove the chicken from the oven and allow sitting for 10 minutes before carving. Carve and serve with your favorite side of choice. We are eating it with brown rice and cucumber salad. I will make chicken salad with apples and walnuts with the left over's.

