

Perfectly Roasted Whole Chicken

serves 4

1 ea	Shenandoah Valley Organic Whole Chicken	1 Tbsp	Soy Sauce
1 gallon	Filtered Water	1 tsp	Crushed Red Pepper
1c	Salt	1 tsp	Black Peppercorns
¼ c	Sugar	3 ea	Bay Leaves
1 Tbsp	Garlic Powder	3 ea	Thyme Sprig

1 Combine all brine ingredients in a large pot and bring to a boil, stirring until salt and sugar are fully dissolved. Once dissolved, remove from heat and allow to cool to room temperature.

2 Once cooled, place chicken into brine for at least 8 hours or overnight.

3 Preheat oven to 425 degrees Fahrenheit

4 Remove chicken from brine and dry extremely well inside and out with kitchen or paper towels. The more moisture you remove prior to cooking will eliminate steam and make for a crispier skin.

5 Rub the outside of the chicken lightly with olive oil and season with salt and pepper.

6 Put chicken on a roasting rack breast side up and place in the oven.

7 After 60 minutes, temp the chicken in the thickest part of the thigh. The chicken is done when the temperature reaches 165 degree Fahrenheit. (Note: Do not open the oven door prior to 60 minutes!)

8 Once the chicken has reached the correct temperature, move to a cutting board and allow to rest for 15-20 minutes. (Note: Leave the chicken alone during the resting period!)

9 Carve, serve, and enjoy the praise of your adoring dinner guests!

