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## *Dad's Roast Chicken -- My Way with a Parsley Lemon Juice Oil*

Recipe courtesy of Dave Lieberman

*From Dave: "My dad's roast chicken is really simple. He stuffs a whole chicken with fresh herbs and seasons it with salt and pepper, then pops it in the oven. My version, which uses chicken that's already cut into serving pieces instead of a whole chicken, is less work and cooks a lot faster and more evenly. I've also spruced up the flavor with some grated lemon rind and finish it off with a fresh, colorful and tangy oil for drizzling over the finished chicken. Dad? your chicken's good, but I may have one up on you on this one!"*

For the chicken:

- \* 1 (3 1/2-pound) chicken cut in 8 serving pieces
- \* Kosher salt and freshly ground black pepper
- \* 4 sprigs fresh rosemary
- \* 4 sprigs fresh thyme
- \* Olive oil, for drizzling
- \* The rind of 1/2 lemon, zested

For the parsley drizzle:

- \* 1/2 bunch parsley
- \* 1/2 cup extra-virgin olive oil
- \* 1/2 lemon, juiced
- \* Kosher salt and freshly ground black pepper

Preheat the oven to 400F. Trim off any excess skin or fat from the chicken. Cut off and discard the wing tips. Place the chicken pieces in an 11 by 13-inch baking pan, or any pan that they fit in

without crowding. Season the chicken pieces generously with salt, pepper, olive oil, the herbs, and the lemon zest. Toss through all the seasonings and then arrange the chicken piece skin side up in the pan. You can season the chicken pieces and set them up in the roaster up to a day before you cook them. Cover the pan with plastic wrap and refrigerate.

Roast until the skin is nicely browned and there is no pink near the thigh bone and the juices run clear, about 35 to 40 minutes. Check both white meat and dark meat. If the white meat is done before the dark meat, take it out and set it on the serving plate until the dark meat is done.

For the parsley drizzle, wash and dry the parsley. Remove the leaves from the stems and chop the leaves finely. Combine the remaining ingredients in a bowl and use immediately to garnish the roast chicken.