



LEMON CHICKEN

- 1 Fryer Chicken
- 1 Teaspoon Salt
- Black Pepper
- ¼ Teaspoon Thyme
- 2 Lemons

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Sprinkle chicken inside and out with salt, pepper and thyme.
3. Pierce each lemon about 20 times.
4. Stuff into cavity of chicken; close chicken with skewers or cooking twine.
5. Place chicken breast side down in a roasting pan.
6. Roast for 1 hour.
7. Remove from oven and turn chicken breast side up.
8. Roast an additional 30 minutes.
9. Increase oven temperature to 400 degrees and roast an additional 20 minutes.