



ROAST STUFFED CHICKEN

- 1 Fryer Chicken
- 1 Lemon
- Butter
- 1 Onion, Chopped
- 1/2 Cup Chopped Celery
- 1/4 Cup Chopped Parsley
- 1 Teaspoon Thyme
- Salt and Pepper
- 2 1/2 Cups Fine Bread Crumbs

DIRECTIONS

1. Rub the cavity of the chicken with the lemon.
2. Melt butter in a skillet and add the chopped onion.
3. Cook until just barely soft.
4. Add the celery, parsley, thyme and 1 teaspoon each salt and pepper.
5. Mix with the bread crumbs and add additional melted butter, about 1/4 cup.
6. The dressing should not be too dry, but rather moist, not soggy.
7. Stuff the chicken lightly and fasten with skewers.
8. Rub the bird well with butter.
9. Sprinkle lightly with salt.
10. Bake in a 350 degree oven for 15 minutes per pound.