



LEMON BUTTER BROILED CHICKEN

- 1 Broiler Fryer Chicken, Quartered
- 1 Teaspoon Seasoned salt
- 1/4 Teaspoon Pepper
- 1/4 Cup Butter
- 2 Tablespoons Lemon Juice
- 1/2 Teaspoon Tarragon
- 1/2 Teaspoon Chervil (French Parsley)
- 2 Tablespoons Vermouth

DIRECTIONS

1. Sprinkle chicken quarters with salt and pepper.
2. Melt butter in a small saucepan; add lemon juice, tarragon, chervil and vermouth.
3. Brush lightly over quarters.
4. Place chicken, skin side down, on rack in a broiler pan.
5. Broil, 6 inches from heat, for 20 minutes, basting frequently.
6. Turn chicken over, broil 15 to 20 additional minutes, basting frequently.