

# *Crispy, Juicy, Oven-Roasted Chicken*

Method courtesy of America's Test Kitchen

## **Ingredients**

1 whole	Chicken
2 qrts	Water
1 cup	Salt
1 cup	Sugar
1 stick	Butter (not unsalted)

- 1) In a pot larger enough to contain the entire chicken, heat the water to 80°.
- 2) Stir in the salt and sugar then submerge the chicken. Cover and refrigerate for an hour. (This is called 'Brining the Chicken'.)
- 3) Preheat oven to 375°.
- 4) Place chicken, one thigh up, on a non-stick or oiled V-rack, baste with butter and pepper to taste.
- 5) Place V-rack on a baking pan in center of oven and roast for 15 minutes.
- 6) Flip the chicken so the other thigh is up. Again, baste with butter, pepper to taste and roast for 15 minutes.
- 7) Turn the chicken so the back is up and do one final baste with butter. Raise the oven temp to 450° and roast for 15 minutes.
- 8) Remove from oven and let stand for 10 minutes.