

EASY ROAST CHICKEN

1 roasting chicken
Crushed garlic (to taste)
Lemon pepper
Seasoned salt
1 onion, sliced
1 lemon, sliced

Rub crushed garlic in cavity (after removing neck and giblets) under and on the skin of a roasting chicken. Sprinkle lemon pepper and seasoned salt in cavity and on skin. Place slices of lemon and onion in cavity. Roast chicken on a rack, breast side down in a 350 degree oven until thermometer reads 165 degrees (75 to 90 minutes). Remove chicken from oven. Wrap tightly in foil to allow cooking to continue. After an hour, remove foil, carve and serve.