

ETC Ten Spice Roasted Chicken

1 ea. 3-4# Whole Chicken from local butcher shop
3 Tbsp. Olive Oil
6 Tbsp. Ten Spice Seasoning
1 bu. Thyme Fresh
1 ea. Lemon Halved

1. Coat the whole chicken including under the skin with olive oil
2. Even Spread ETC Ten Spice throughout the chicken including under the skin
3. Stuff the cavity of the bird with fresh thyme and Lemon
4. Truss the chicken with butchers twine for even cooking and allow to marinate for minimum 30 minutes.
5. Place on Rack and Roast in Oven at 375 Degrees for 25-30 minutes and check for doneness.
6. Allow chicken to rest 5 minutes than enjoy