Roasted Chicken with Herb Compound Butter

**INGREDIENTS**

- 2 sticks unsalted butter, softened at room temperature
- 1 Tablespoon chives, sliced
- 1 teaspoon tarragon leaves, chopped
- 1 teaspoon dill weed, chopped
- 2 teaspoons lemon zest
- 1 roasting chicken, 4-7 lbs (or so)

**PEAK SEASON**

May–September
DIRECTIONS

1. Preheat oven to 500 degrees Fahrenheit.

2. Place the butter in a bowl, and cream carefully with a whisk or electric mixer. Add the fresh herbs and lemon zest and mix well until combined fully.

3. Form about 2/3 of the butter into two logs roughly the length of the chicken’s breast meat. With your hands, loosen the skin around the breasts and tuck the butter logs up under the skin.

4. Season the inside of the chicken well with salt and pepper. If you like, cut the lemon in half and shove it into the cavity. Truss the chicken well according to your preferred method.

5. Place the chicken on a roasting rack (or a bed of roughly chopped onions, carrots, and celery,) and roast in the oven for 10 minutes, or until the skin has started to brown and crisp. Reduce the oven temperature to 350 degrees Fahrenheit, and cook until a thermometer inserted into the thickest part of the chicken’s breast meat reads 155-160 degrees Fahrenheit. This will take roughly 35-45 minutes, if not a little longer. Baste periodically, and make sure the chicken skin crisps and browns evenly.

6. Once the bird reaches the desired internal temperature, take it out of the oven and place the remaining butter in pats on the skin of the bird, then cover loosely with foil and rest for 5-10 minutes. Baste with this reserved butter one more time, carve, and serve.

Recipe provided by Eastern Market Chef
Aaron Egan