

Roast Chicken with Maple Butter and Rosemary

- 1.5 kg small whole chicken
- Salt and black pepper
- 2 to 3 rosemary sprigs, plus 2 1/2 teaspoons finely chopped rosemary
- 56 g unsalted butter
- 30 ml maple syrup



1. Heat the oven to **190°C**.
2. Pat the **chicken** dry and season it well with **salt** and **pepper**, both inside and out. Place the chicken breast-side up in a 25-cm ovenproof skillet and stuff the **rosemary sprigs** into the bird's cavity.
3. In a saucepan, melt the **butter** over medium-low heat.
4. Add the chopped **rosemary** and the **maple syrup**, and cook together until the rosemary is fragrant and the mixture has thickened slightly, **about 1 to 2 minutes**. Spoon all of the mixture over the chicken, making sure it is evenly covered. A decent amount will end up on the bottom of the pan, and that's OK.
5. Roast the chicken, basting with the pan juices **every 15 to 20 minutes or so**, until the chicken is glossy and golden brown and registers **73°C** with an instant thermometer in the thickest part of the thigh, **about 55 to 60 minutes**.
6. Remove from the oven and baste an additional time, if desired. Allow the chicken to **rest for 10 minutes before carving**. Whisk remaining juice and pass at the table.

Notes:

- ✓ Stuff with fruit, such as apples & apricots
- ✓ Roast broccoli and potatoes on sheet pan below chicken