

Subj: **A much simpler Alternative recipe**
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From: henahan@clubi.ie (John Henahan)
To: Scodinpa@aol.com

This one is much simpler....
Roast chicken with Rosemary— and if she isnt there you can ask somebody else, har har.

This is for four so you can double.
3 cloves garlic peeled.
A sprig of fresh rosemary or a heaped teasp dry.
1 chicken about 2.5 pounds.
Salt
Pepper (freshly ground)
4 tablespoons olive oil.

Pre-heat oven to 375 F.
Put garlic and half Rosemary(I hope she doesn't protest too much) into the chicken. Add a large pinch of salt and rest of RM.
Rub half oil over chicken and sprinkle with salt, pepper and rest of RM.
Put chicken and rest of oil in roasting pan and place im middle level of oven. Turn chicken and baste every 15 minutes or so. Cook about one hour until skin is brown and crisp.

Transfer chick to warm dish. Tip pan and draw off all but one TB fat with a spoon. Place pan on stove, turn heat to high, add 1-2 TB water and while it boils scraop up cooking residue. Pour over chicken and serve immediately.

John F. Henahan
Editor
Cataract and Refractive Surgery/EuroTimes
31 Albert Road
Sandycove
County Dublin,
Ireland
Tel: 353-1-2806738
Fax: 353-1-2807199
E-mail: henahan@clubi.ie

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