



COOK TIME: 60 MIN

PREP TIME: 20 MIN



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Ingredients

- 1 whole chicken (5 to 7 lbs)
- 1 package fresh or frozen cranberries (12 ounces)
- 8 garlic cloves—smash 4, finely dice 4
- 2 oranges—zest 1, juice 2
- 1 teaspoon honey
- 3 tablespoons olive oil
- 1 cup water
- 3 teaspoons fresh rosemary
- ½ teaspoon black pepper
- ½ teaspoon salt (or more to taste)
- ½ teaspoon oregano
- ½ teaspoon onion powder
- ½ teaspoon garlic powder
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg

Garlic, Rosemary and Cranberry Roast Chicken

Cranberry Glaze Directions

1. In a medium saucepan over medium heat, combine all of the following:
 - 1 cup water
 - Juice from 2 oranges or 1/2 cup of orange juice
 - ½ teaspoon fresh rosemary
 - ¼ teaspoon ground cinnamon
 - ¼ teaspoon ground nutmeg
 - 1 pinch salt
 - 1 pinch black pepper
 - 1 teaspoon honey
 - 1 (12-ounce) package of cranberries
2. Occasionally stir until all the ingredients are combined and the cranberries pop (about 10 minutes).
3. Set aside for later.

Chicken Directions

1. Preheat the oven to 425 degrees Fahrenheit.
2. Lay the chicken chest down onto a flat work surface or sheet pan.
3. Remove the backbone using kitchen shears or a sharp knife. Cut along both sides of the backbone.
4. Turn the chicken over and lay it flat like an open book. Using the heel of your hand, press down on the breastbone until you hear a “pop.”
5. In a bowl, combine the following ingredients until you form a thick paste:
 - 4 finely diced garlic cloves
 - 2½ teaspoons rosemary
 - ½ teaspoon black pepper
 - ½ teaspoon salt (or more to taste)
 - ½ teaspoon oregano
 - ½ teaspoon onion powder
 - ½ teaspoon garlic powder
6. Rub the herb paste over the entire chicken and under the skin.

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Garlic, Rosemary and Cranberry Roast Chicken

Chicken Directions Continued

7. Take the remaining crushed garlic and evenly distribute under the skin.
8. Lightly drizzle and brush olive oil over the entire chicken.
9. Roast the chicken until completely cooked, about 45-55 minutes (oven cooking times may vary). Halfway through the cooking process (about 20-25 minutes in), rotate the pan to ensure even cooking. During the last 10 minutes of cooking, take the reserved cooked cranberries and pour them over the chicken.
10. The chicken is properly cooked when a thermometer reads an internal temperature of 165 degrees Fahrenheit.
11. Allow the chicken to cool for about 10 minutes before carving.

Yield: 4-6 Servings