

Buttery Garlic Chicken



PREPARATION TIME
15 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
corn-on-the-cob



Double this recipe to make a quick meal for the next night. Use leftover cooked chicken in your own favorite chicken salad to stuff tomatoes or baked potatoes.

SHOPPING LIST

- whole chicken

ON HAND

- butter • garlic • dried parsley
- dried rosemary • dried thyme

INGREDIENTS

- 1 (3-pound) whole chicken
- 1/2 cup butter or margarine, softened
- 3 cloves garlic, minced
- 1 teaspoon dried parsley
- 1/4 teaspoon dried rosemary
- 1/4 teaspoon dried thyme

SERVES 4

COOK'IN Express

- If you have a garlic press, just drop the entire unpeeled garlic clove into the press, squeeze, then discard the skin.
- Reduce broiling time by using boneless chicken breasts. Prepare recipe as directed but reduce broiling to about 15 minutes.

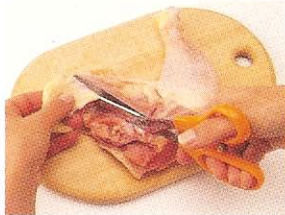
Make Ahead

Mix the butter and herbs up to 8 hours ahead and refrigerate. This will greatly enhance the flavor.

♦ VARIATION

This delicious buttery herb mixture is just as tasty on roast turkey as it is on broiled chicken.

1 Preheat broiler. Cut chicken into serving pieces. Line a broiler pan with foil. Place chicken on prepared pan.



2 Combine butter, garlic, parsley, rosemary and thyme; mix well.

3 Spread top of chicken pieces evenly with a small amount of butter-herb mixture.



4 Broil chicken, turning and coating frequently with remaining butter-herb mixture, until juices run clear when thickest portion of meat is pierced with a knife, about 30 minutes.