

Recipes for Every Season

WHOLE ROASTED CHICKEN IN SALT CRUST

Main Dish | Preparation Time: 20 Minutes | Serves: 4 | Difficulty: Easy

Fresh whole chicken is rubbed with balsamic vinegar, orange juice, shallots, garlic and Morton's® Coarse Kosher Salt. The Kosher salt seals all of the flavors and natural juices in, ensuring your chicken will be moist and delicious.

Ingredients:

- 1 chicken (3 to 3-½ lb.) rinsed and patted dry
- 2 tablespoons balsamic vinegar
- 2 tablespoons unsalted butter or margarine, softened
- 4 shallots, 2 chopped and 2 sliced (½ cup)
- 1 teaspoon Morton® Coarse Kosher Salt (*See Tip)
- 2 garlic cloves, minced (*See Tip)
- ½ teaspoon fresh orange zest
- ¼ teaspoon ground black pepper
- 1 whole orange, quartered and sliced
- ¼ cup Morton® Coarse Kosher Salt (for Top)



MORTON®

COARSE KOSHER SALT



Brush chicken on all sides with balsamic vinegar.





In small bowl, combine butter, chopped shallots, garlic/Morton® Kosher Salt mixture¹ (*See Tip), orange zest and pepper.

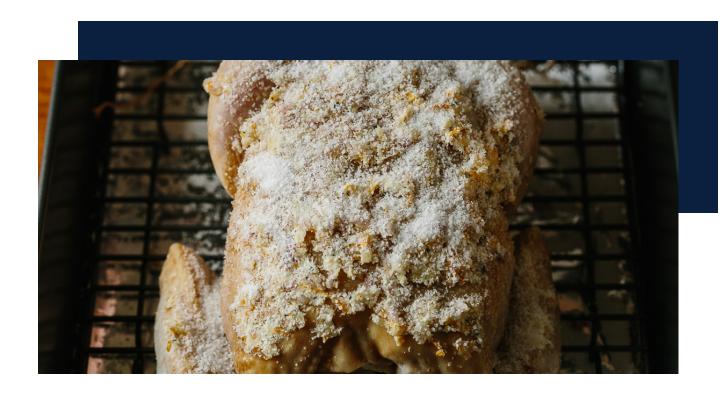


3 Spread mixture over chicken. Lightly pat to evenly coat chicken. Place the chicken on oiled rack in foil lined roasting pan.





Fill chicken cavity with sliced shallots and orange pieces. Sprinkle top of chicken with 1/4 cup Morton® Kosher Salt.



- Roast uncovered at 425°F. for 50 to 60 minutes or until juices run clear and chicken is cooked through and (**Internal temperature reaches 170° F. for /white meat and 180° F. for / dark meat²) (*See Tip).
- Let rest 10 minutes; remove and discard salt crust. Cut into serving pieces.

Tips for Success:

- ¹Sprinkle 1 teaspoon Morton Kosher Salt over garlic cloves. Chop garlic with Morton[®]
 Kosher Salt until minced. Proceed with remaining spices as above
- ²Internal temperature guidelines courtesy of USDA Food Safety Facts.