

A decorative border at the top of the page features a variety of silverware, including forks, knives, and spoons, arranged in a wavy pattern. The background of the entire page is a light, repeating pattern of silverware.

# Dinah's Kitchen

## Whole Roasted Chicken

### Whole Chicken

1 onion

6 cloves garlic

4 sprigs fresh rosemary

Salt

Pepper

Olive Oil

### Brining Water

Fill bowl to fit chicken with cold water and  $\frac{1}{4}$  cup salt.

Let brine for 1 -24 hours.

Rinse chicken and pat dry. Rub with salt, pepper and olive oil. Fill cavity with rosemary, garlic and onion. Squeeze lemon into cavity and place rind inside.

Bake in 350\* oven, breast side down. for an hour and a half or until done on thermometer. Let cool 10 minutes before carving.