



**CAMP
SOUTHERN
GROUND**

CRANBERRY ROASTED CHICKEN

INGREDIENTS

- 3 lb. whole chicken
- 2 cups cranberries (fresh or frozen)
- A few sprigs of rosemary
- 1 large orange

ROSEMARY BALSAMIC BUTTER

- ¼ cup butter (softened)
- 1 tablespoon balsamic glaze
- 2 teaspoons rosemary
- 1 teaspoon sea salt
- ½ teaspoon black pepper
- Zest from 1 orange (use the orange you'll use for the chicken)

INSTRUCTIONS

1. Preheat the oven to 425 degrees Fahrenheit. Dry the skin of the chicken with paper towels. Place the cranberries and rosemary in a small roasting pan.
2. Mix the rosemary balsamic butter ingredients in a small bowl. Spread the butter under the skin of the chicken, being careful not to break the skin.
3. Lay the chicken on the cranberries. Cut the orange into quarters and squeeze the juice over the chicken then nestle the quarters around the chicken.
4. Roast the chicken for 45 minutes and then reduce the heat to 350 degrees Fahrenheit and continue roasting for another 45 minutes.
5. Remove the chicken from the pan and serve with the cranberries spooned over the top.