

Drunken Cranberry Chicken

- Prep Time: 15 minutes
- Cook Time: 2 hours, 15 minutes
- Total Time: 2 hours, 30 minutes
- Servings: 10

Ingredients:

- 3 cups Southern Grove Dried Cranberries
 - 3 cups Winking Owl Merlot
 - 1 tablespoon plus 1 teaspoon apple cider vinegar
 - 3 sprigs fresh rosemary
 - 5 pounds Never Any! Whole Chicken
 - 1 orange, cut into eight wedges
 - ¼ cup Countryside Creamery Butter, melted
 - Stonemill Iodized Salt, to taste
 - Stonemill Ground Black Pepper, to taste
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Directions:

1. Preheat oven to 450°.
2. In a medium pot over high heat, combine cranberries, wine and vinegar. Remove rosemary leaves from stems and add to pot; discard stems. Boil for 4 minutes, lower heat and simmer for 3 minutes or until cranberries are soft. Remove from heat and blend, making sure to leave some chunks. Refrigerate 1 cup for serving. Reserve remaining 2 cups.
3. Clean out the chicken cavity and pat entire chicken dry. Truss the chicken (or loosely tie the wings and legs close to the body) with twine. Insert orange wedges into the cavity of the chicken. Place chicken, breast side up, in a foil-lined roasting pan. Brush with melted butter; season to taste with salt and pepper. Cover with aluminum foil and roast for 15 minutes.
4. Remove foil; brush the chicken with half of the cranberry mixture. Roast for another 10 minutes, then apply second half of cranberry mixture. Reduce temperature to 350° and roast for another 1 hour and 30 minutes or until a thermometer inserted into the thickest part of the thigh reads 165°. Rest for 5-10 minutes. Remove string and excess sauce. Serve with refrigerated cranberry sauce.

TIP: If wings or legs start to burn, cover with aluminum foil.



Recipe Courtesy of:
ALDI Test Kitchen