



# THE ULTIMATE WHOLE ROAST CHICKEN

1 (3 lbs.) 1.35 kg whole chicken, giblets removed

1 Tbsp. **Sunset Seasoned Salt**

1 Tbsp. **The Ultimate Chicken Seasoning Blend**

½ cup butter

1 lemon, cut in halve

Preheat the oven to 350°F. Place chicken in a roasting pan; season generously inside and out. Place 3 tablespoons of butter in chicken cavity; arrange dollops of remaining butter on the outside of chicken. Place lemon in the chicken cavity. Bake chicken uncovered in the preheated oven until no longer pink at the bone and the juices run clear, about 1 hour and 15 minutes.

An instant-read thermometer inserted into the thickest part of the thigh, near the bone, should read 165°F.

Remove from the oven and baste with drippings. Cover with aluminum foil and allow to rest for about 20 minutes before serving.



- **The Ultimate Chicken Seasoning Blend**
- **Sunset Seasoned Salt**