

Johnny's Roasted Chicken with Rosemary & Grapes



- 1 bottle dry white wine
- *Portrait in Jazz – Bill Evans Trio*
- 1 plump whole chicken
- 8 peeled garlic cloves
- ¼ cup extra virgin olive oil
- 1 large bunch seedless grapes

- 6 sprigs fresh Rosemary
- 1 whole lemon
- Kosher salt
- Crushed peppercorns



Begin music. Pour wine into glass. Sip from glass.

Pre-heat oven to 500° F

Mince garlic gloves. Cut lemon into quarters, remove seeds. Chop lemon with its rind coarsely.

Chop Rosemary coarsely.

Add garlic, lemon, and Rosemary to mixing bowl. Add healthy pour of olive oil, several sprinkles of salt, and 12 grinds of your pepper mill, set to coarse.

Using a wooden pestle, or wooden spoon, mash the mixture a bit to release the oils from the garlic, lemon, and Rosemary.

Sip from your glass.



Admire chicken. Remove and discard its giblets and neck. Rinse chicken in cold water. Using paper towel, pat chicken dry. Place chicken directly in roasting pan, not on a rack.



Starting from the rear of the chicken, breast-side up, slip a long, thin knife like this one gently under skin, to lift skin from breast meat.

Using a spoon, or your hand, stuff the garlic, lemon, and Rosemary mixture under chicken skin. Spread evenly over chicken breast and sides along wings and legs.



Sprinkle remaining bits over top and sides of chicken.



Add two pinches of salt, and a few turns of the pepper mill.

Sip from your glass.

Place chicken in hot oven. Lower temperature to 350°. Roast until golden brown.

Set table.

Remove roasting pan with its succulent-looking bird.

Careful, it's hot.

Add enough white wine to fill pan about ½ inch. Stir up crispy bits. Baste chicken using large spoon or baster. Add grapes over and around scrumptious chicken. Baste again. Return pan to oven.

Place blanched green beans (what green beans?!), on small serving platter. Sprinkle with olive oil and squeeze of lemon. Dress salad.

Remove mouth-watering roasted chicken from oven. Let sit for 5 minutes. Nibble on crispy bits.

Place on favorite platter. Add grapes and their heavenly juices. Carve and serve.



Or, eat with your fingers.