



Brown Sugar bourbon glazed Roasted Chicken

Servings: 0

Ingredients

Chicken

- 1 5 lb chicken giblets removed and rinsed and patted dry with paper towels
- 5 T butter
- 4 T EVOO
- 1 t salt
- 1 t pepper
- 2 lemons

Glaze

- 1 1/2 C bourbon
 - 1 1/2 C brown sugar
 - 3 cloves garlic minced
 - 1 T honey
 - 1 1/2 t apple cider vinegar
 - 1 T worcestershire sauce
-

Directions

Preheat oven to 425

Rub chicken with butter under the skin and the outside with the EVOO. Season the bird with salt and pepper

Halve both lemons and add them to the cavity of the chicken. Tie the legs and place chicken in a roasting pan.

Roast chicken for about 75 minutes or until 165 F

While chicken is resting combine bourbon, sugar, garlic, hone, vinegar and worcestershire for the glaze in a small sauce pan over high heat. Bring to a boil and reduce to a simmer. Simmer for 10 minutes or until reduced by half. Pour the glaze over the chicken and serve.

Printed from **Key Ingredient**

Direct recipe link: <https://www.keyingredient.com/recipes/3927045032/brown-sugar-bourbon-glazed-roasted-chicken/>