

Chicken was 5lb 7oz lunger of a bird.

Meat was firm and not overly fat.

Bird was allowed to be brought to room temperature and pat dried.



Seasoned bird was then tied as and prepared for cooking at 450 degrees for 60 minutes. Internal temperature was 165 to 180.



When cut the bird was tender, moist and most succulent. The flavor far beyond the average store bought chicken.



Sea salt and pepper was liberally applied as seasoning. No other seasoning used.



Here is the finished bird after 15 minutes rest.



The skin crisp and meat moist. A very nice "bite". There was no rubbery skin, with each piece yielding equal tasty enjoyment.

Thanks to Mike Gill for providing the excellent fowl for our meal this past Christmas Holiday.

Best Regards - David and Renee Cullum