

Emeril's Garlic-Schmeared Rosemary Roast Chicken

Recipe courtesy Emeril Lagasse, 2001



Recipe Summary

Difficulty: Medium

Prep Time: 30 minutes

Cook Time: 1 hour 30 minutes

Yield: 4 servings

User Rating: ★★★★★

1 (3 1/2 pound) free range chicken
2 tablespoons olive oil
1 tablespoon salt
1/4 teaspoon freshly ground black pepper
2 tablespoons finely chopped rosemary (reserve stems)
1/3 cup roast garlic puree, recipe follows

Preheat oven to 350 degrees F.

Rinse the chicken well inside and out and pat dry with paper towels. Rub chicken all over with olive oil, and season, inside and out, with salt and pepper. Sprinkle rosemary all over chicken (place stems inside cavity) and roast in the oven for 1 to 1 1/4 hours, until chicken is almost cooked through. Remove chicken from the oven and schmear roast garlic puree all over outside of chicken and return to the oven for 15 minutes, until chicken is cooked through.

Roast Garlic Puree:

10 heads garlic (about 1 1/2 pounds)
1/4 cup extra-virgin olive oil
1/2 teaspoon salt
1/4 teaspoon ground black pepper

Preheat the oven to 325 degrees F and line a baking sheet with parchment paper or aluminum foil. Cut the top quarter from each garlic head and place, cut side up, on the prepared baking sheet. Drizzle the oil over the garlic, and sprinkle with salt and pepper. Turn the garlic cut side down, and roast until the cloves are soft and golden brown, about 1 hour to 1 hour and 15 minutes.

Remove from the oven and let sit until cool enough to handle. Squeeze a head of garlic, gently pressing with your fingers to expel the cloves into a bowl. Repeat with the remaining garlic. Stir the garlic with a rubber spatula to blend thoroughly. Use as needed, or store refrigerated in an airtight container.

Yield: 1 cup

Note: Can be stored in an airtight container in the refrigerator for up to 2 weeks. Mix with olive oil to extend the life of the puree.