



JACK & PAT'S

Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

Roasted Stuffed Chicken

1 whole roasting chicken

Corn bread stuffing

Salt, pepper, poultry seasoning

Butter or margarine melted

2 cups of chicken broth

Wash chicken and pat dry. Preheat oven to 350° F. Stuff body and neck with corn bread stuffing. Fold over skin of neck to back with poultry pin. Close body cavity with poultry pin. Tie legs together. Place chicken on rack in a shallow baking pan. Brush with 2 tbsp. of butter. Sprinkle with desired seasonings. Roast uncovered 1 ¾ hours Baste occasionally with drippings. Transfer chicken to platter. Remove poultry pins and twine. Let stand for 15 minutes before carving. Skim fat from pan. Add chicken broth and simmer to dissolve browned bits, until reduced to 1 cup. Strain.

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