



Recipe: Perdue Roaster

From: MARGIE

Makes: _____

Clean chicken - cut up
oranges. Put juice on top
RIND IN CAVITY w/ onion

Mix $\frac{1}{2}$ c white wine - 1 t rosemary -
1 t thyme. Baste chicken.

Bake 400° 40 min - No lid

After 40 min - mix 3 T butter 3 T Dijon
MUSTARD, 3 T OT, 3 T Honey - 1 t jam
Heat all. Baste every $\frac{1}{2}$ hr -
Lower heat to 350° - cook 2 hours

Fresh bread crumbs -

put in PAN in oven - Bake 350°
Keep turning til crispy

1 loaf of bread

1 can chicken broth

chopped onion

2 eggs

parsley

Melt $\frac{1}{4}$ lb butter

salt + pepper

stuff loosely - w/ fat

STUFFING