

Apricot, Orange & Butter Glazed Chicken



Recipe supplied by Western Star.

Ingredients

Glaze

- 1/4 cup apricot jam
- 2 tbsp orange juice
- 2 tsp brown sugar
- 70 g Western Star Original Salted Butter
- 2 garlic cloves, smashed
- 1 spring of rosemary

Roast

- 1.8 - 2 kg whole chicken, patted dry
- 1 lemon, halved
- 1 brown onion, halved
- 2 bunches of baby carrots, cleaned and tops trimmed

100 g Western Star Original Salted Butter, cubed

1 head of garlic, halved

2 red onions, quartered

Sage leaves

Salt and pepper to season

Method:

1. Pre heat oven to 200°C
2. Place all glaze ingredients into a small saucepan and bring to a simmer over medium heat.
Simmer for 5 minutes to slightly reduce, then set aside.
3. Place chicken into a large baking tray. Stuff the lemon and brown onion halves into the chicken cavity and tie the legs together with cooking twine. Brush the chicken all over with the glaze.
Bake, brushing with glaze every 20 minutes, for 1 hour and 15 minutes or until cooked through.
4. Half an hour before the chicken is cooked place the carrots, red onion quarters, garlic halves and sage around the chicken. Scatter the cubes of butter over the carrots, season and return to the oven for the remaining half an hour.
5. Rest cooked chicken for 10 minutes before carving.