

Chicken - LEMON CEASAR ROASTED CHICKEN

Prep time: 5 minutes

Cook time 1 hour, 15 minutes

1 whole chicken, rinsed and patted dry

½ c prepared Ceasar salad dressing

1/4 c white wine

1 T chopped fresh basil or

2 t dried basil

1 T lemon juice

½ T minced garlic

Preheat oven to 325 F. Place chicken in a large, shallow pan on a roasting rack. Combine remaining ingredients in a bowl and mix well. Brush 1/4 of the mixture over chicken. Place in oven and bake for 1 hour, basting every 15 minutes. Increase oven temperature to 400 and continue to bake for 10 to 15 minutes more or until internal temperature reaches 165 F. Tent chicken with foil if skin gets too brown.