

# Juicy Roasted Chicken



My grandmother's recipe for roasted chicken. We are German and she used to do it this way all the time. I never have had a chicken this juicy before; this little trick works and makes the people eating it go silent. It's funny. We nibble on the celery after.

**Prep:** 10 mins

**Cook:** 1 hr 15 mins

**Additional:** 15 mins

**Total:** 1 hr 40 mins

**Servings:** 6

**Yield:** 6 servings



## Ingredients

1 (3 pound) whole chicken,  
giblets removed

salt and black pepper to taste

1 tablespoon onion powder, or to  
taste

½ cup margarine, divided

1 stalk celery, leaves removed

## Directions

### Step 1

Preheat oven to 350 degrees F (175 degrees C).

### Step 2

Place chicken in a roasting pan, and season generously inside and out with salt and pepper. Sprinkle inside and out with onion powder. Place 3 tablespoons margarine in the chicken cavity. Arrange dollops of the remaining margarine around the chicken's exterior. Cut the celery into 3 or 4 pieces, and place in the chicken cavity.

### Step 3

Bake uncovered 1 hour and 15 minutes in the preheated oven, to a minimum internal temperature of 180 degrees F (82 degrees C). Remove from heat, and baste with melted margarine and drippings. Cover with aluminum foil, and allow to rest about 30 minutes before serving.

## Tips

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## Nutrition Facts

### Per Serving:

423.1 calories; protein 30.9g 62% DV; carbohydrates 1.2g; fat 32.1g 49% DV; cholesterol 97mg 32% DV; sodium 661.9mg 27% DV.



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