

Lemon-Herb Slow-Cooked Chicken

Submitted by: Lesley Pew



4 to 6 Servings

- 1 Pilgrim's Pride whole chicken, about 4 to 5 pounds, giblets removed
- 1 onion, diced
- 1 head garlic, peeled, trimmed, cloves left whole
- 1/4 cup olive oil
- 1/4 cup balsamic vinegar
- 1 medium lemon, juiced and zest removed
- 1 tablespoon kosher salt
- 2 teaspoons fresh ground black pepper
- 1/2 cup chopped fresh basil (about 3/4-ounce)
- 1/2 cup chopped fresh rosemary

- 1 onion, quartered
- 1 bay leaf
- 4 potatoes, thickly sliced
- 1 lemon, quartered
- Fresh basil, rosemary or lemon slices, garnish, optional

Rinse chicken and place in large bowl. Set aside.

Place onion, garlic, olive oil, vinegar, lemon juice and zest, salt, pepper, basil and rosemary in bowl, stirring to combine. Pour half of basil-rosemary mixture over chicken, coating chicken inside and out. Place quartered onion and bay leaf inside chicken cavity. Tie legs together at end of drumsticks if desired and place in large slow cooker (crock pot), about six-quart size.

Toss potatoes and quartered lemon in remaining half of basil-rosemary mixture. Add to slow cooker with chicken. Cover and cook 4 to 6 hours on High or 6 to 8 hours on Low heat. Chicken is done when temperature reaches 180°F on meat thermometer. Remove chicken and vegetables to serving dish and garnish if desired with fresh basil, rosemary or lemon zest.

If desired, gravy may be made from broth accumulated while cooking chicken. Per each generous cup of broth, combine 2 tablespoons all-purpose flour and 2 tablespoons broth in saucepan. Cook, stirring until thick, then slowly add broth. Stir until thickened. Season to taste with salt and pepper.

Variation: Chicken and vegetables may be roasted, uncovered in a 350°F oven if a browned, crispy skin is desired. For gravy, chicken broth, white wine, or water may need to be added to the liquid in the roasting pan. Thicken as directed above.