

ROAST CHICKEN WITH GARLIC AND THYME

- 1 gallon boiling water
- 1 cup kosher salt
- 1 cup sugar
- 1/2 bunch fresh thyme
- 4 garlic cloves, peeled and halved
- 1 tablespoon coarsely cracked peppercorns
- 1 chicken, 3-1/2 to 4 pounds
- 1 lemon, halved

Combine all brine ingredients in a container just large enough to hold the chicken. Stir to dissolve salt. Cool, then refrigerate until completely cold. Place the chicken breast-side down in the brine. Weight with a plate if necessary to keep the chicken completely submerged. Refrigerate for 12 hours.

Remove chicken from brine and allow to air-dry at room temperature.

Preheat oven to 425 degrees. Squeeze 1 of the lemon halves in the cavity, squeeze the other over the skin, then put both halves in the cavity. Truss the bird with string.

Place breast-side down on a rack in a roasting pan; roast for 30 minutes. Turn breast-side up and continue roasting until the juices run clear, about 30 minutes longer. Transfer chicken to a platter and let cool for 30 minutes. Carve. Serves 3 or 4.