

Roasted Chicken With Preserved Lemons

2 3½-pound chickens
4 preserved lemons
1 tablespoon ground cumin
Salt and black pepper to taste
4 tablespoons unsalted butter
2 tablespoons honey.

1. Preheat oven to 450 degrees. Cut the preserved lemons into quarters and remove the rinds from the flesh, reserving both. Create a pocket between the skin and meat of each chicken breast. Slide pieces of the lemon rind, pith side down, into each pocket, two pieces per breast. Then rub the chickens with the remaining lemon flesh. Sprinkle

the ground cumin over the birds and season with the salt and pepper.

2. Set chickens on a roasting rack in a large roasting pan and cook for 20 minutes. Remove the chickens and spread butter over the breasts, then drizzle with the honey. Lower oven temperature to 400 degrees. Roast

for 30 to 50 minutes, or until the skin is a burnished brown.

3. Remove from oven, and allow to rest for 15 or 20 minutes.

4. Reduce juice from pan over medium heat. Pour over carved chicken.

Yield: 8 servings.

