

# Lavender Honey Chicken

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1 whole organic chicken  
Salt and fresh ground black pepper  
1/2 stick butter  
2 teaspoons dried lavender  
1 1/2 tablespoon fresh thyme  
2 tablespoon fresh rosemary  
1/2 cup fresh local honey  
1/3 cup quality balsamic vinegar

Preheat the oven to 375°.

While the oven heats up, prepare the chicken. Carefully separate the skin from the breast (trying not to tear it) & thighs of the chicken. Place pieces of the butter between the skin & the chicken. Salt & pepper the outside of the bird as well as the cavity. Place in a roasting pan and move to the oven. If you are planning to cook potatoes or carrots with the chicken go ahead and add them at this time as well.

Roast the chicken about 15-20 minutes. While in the beginning stages of roasting mix the sauce for the bird. In a saucepan over low heat, combine the balsamic vinegar, honey, lavender, thyme & rosemary. Stir & heat until the honey is dissolved (about 5 minutes).

Take the sauce and begin basting the chicken every few minutes until the chicken is cooked through; 165° when a thermometer is inserted into the bird.

Remove from oven and let stand five minutes, then arrange on platter (drizzle with some of the juices if desired) for serving. Garnish with fresh rosemary & lavender.