

Chicken Roasting Tips



NESCO
18 Qt Silver Roaster
Chicken Roasting Tips

Here are some great tips for roasting chicken in your NESCO 18 Qt. Roaster Oven:

1. Cook more than one chicken at a time. Eat one for dinner tonight and then save the others for various recipes later in the week, like chicken tacos or chicken salad.
2. Tie the chicken wings and legs down, and then cook the whole chicken breast side down for about twenty minutes. Next, turn the breast side up and finish cooking until

done. This method helps make for juicier white meat.

3. Try rubbing dried herbs under the breast and leg skin. Take your fingers and very carefully separate the skin from the meat, leaving the skin attached in the back. Then, sprinkle in and lightly spread your favorite dried herb over the meat, such as dried tarragon. Press skin back over the meat. Tie legs together, roast, and enjoy.

Let us know what you think of these tips or let us know your favorite way to cook chicken in your NESCO!