Roasted Chicken with Jus

Ingredients

- Whole chicken, preferably dead
- 1/2 c + 3 tbsp butter
- 2 c chicken broth
- Salt and pepper
- Onion powder

Directions

1. Preheat oven to 350°F
2. Remove any giblets from your chicken and check for stray feathers, then pat completely dry.
3. Season the whole bird with salt, pepper, and onion powder. Make sure to get under the wings and behind the legs.
4. Place the chicken in a roasting pan or high walled iron skillet.
5. Slice the 1/2c (one stick) of butter into thin pieces and place on top of the chicken. Tuck some under each wing and behind the legs, as well as inside the cavity.
6. Roast the chicken until the thickest part of the breast reaches 145°F, which should take between 45-65 minutes, depending on the size of your bird.
7. Turn the oven up to 450°F to brown the skin and finish cooking. Pull when the thickest part of the breast hits 155°F, which should take another 10ish minutes.
8. Remove the chicken to a cutting board and tent with foil to rest for at least 20 minutes.
9. Place the roasting pan/skillet on the stove (if you cannot use your roasting pan on the stove, transfer as much of your drippings as you can into a skillet) and add the broth. Bring to a boil and reduce until it costs the back of a spoon. Taste for seasoning.
10. Turn off the heat and add in the remaining (cold) butter, 1 tbsp at a time, whisking constantly and adding more only when the last cube is melted. When the last of the butter is melted and incorporated, the jus should be thicker than before and should have a light shine to it.
11. Carve the chicken and serve with the jus.

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