

BUTTERMILK ROASTED CHICKEN

(adapted from [Cooking Classy](#))

4 to 4.5 lb whole chicken
2 cups buttermilk
2 Tbsp kosher salt
1 Tbsp minced fresh rosemary
1 Tbsp minced fresh thyme leaves
2 tsp fresh cracked black pepper

Remove the neck and any giblets from the cavity of the chicken. Freeze for a later use or discard. Place the chicken in a gallon size resealable freezer bag in a large bowl then place the chicken in the bag with the legs toward the opening of the bag.

Make the buttermilk brine by whisking together buttermilk, salt, pepper, rosemary and thyme until well mixed. Pour the mixture over the chicken while also pouring some into the rib cavity of the chicken. Seal bag while pressing out as much excess air as possible. Rub marinade over chicken. Transfer to fridge and let marinate at least 12 hours and up to 24 hours.

Heat the oven to 400F. Remove chicken from marinade and scrape off buttermilk mixture. Transfer to a small roasting pan. Adjust wings, optionally tie the legs together with kitchen twine. Roast chicken for 40 minutes, then rotate the pan and continue to roast until the chicken is cooked through about 30 to 45 minutes longer (internal temp should be 160F for the breasts and 175F for the thighs. If the skin starts browning too much, tent with foil. Transfer chicken to a cutting board, rest 15 minutes then carve.