

# Apple Roasted Chicken

## Ingredients

### Marinade

- 12 oz applesauce
- 1 tsp apple cider vinegar
- 1 tbsp brown sugar
- 1/4 tsp cinnamon
- 1 whole chicken, thawed

### Stuffing

- 1/4 small sweet onion, unsliced
- 1/2 slightly tangy red apple, cut into 1/4 inch cubes (recommended ambrosia or pink lady)
- 2 large garlic cloves, cracked
- 15 peppercorns, cracked
- butcher's twine for trussing

### Baste

- 1/4 cup butter, melted
- 1/4 tsp sage

## Preparation

1. Mix the marinade ingredients together in a bowl.
2. Wash the chicken inside and out and place into a plastic bag with the marinade for a minimum of 4 hours and a maximum of overnight. Flip once.
3. Preheat the oven to 350. Prepare stuffing. Put the onion into the cavity first, followed by garlic/peppercorns, then apple cubes. Optionally, put some of the applesauce from the

bag into the cavity. Optionally, leave the applesauce on the skin for a sweeter gravy, or remove for a more savory gravy. Truss the chicken and place into a roasting pan. Put in oven.

4. Baste with butter/sage mixture 1/2 hour into bake. Repeat with drippings every 1/2h until the last 1/2h of the bake process or you have basted 3 times total, whichever comes first.
5. Bake for 2 to 2 1/2h\*, until a thermometer placed in the leg reads 165F and in breast reads 180F.

## Notes

1. I never plan for eating the stuffing in this case, so I do not check for the temp of the stuffing. However, safe consumption guidelines indicate that the stuffing should reach 165F.
2. Typically a chicken roasts for around 20-30 minutes per lb + 15 minutes until it reaches the right temperature.

*Non-recipe note: Needs review.*

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