

Since 1989
SHARPS
ROASTHOUSE

FREE
FRUITWOOD
SMOKING CHIPS
&
TWO DAY
HERB CHICKEN
RECIPE



Take home a bag of complimentary fruitwood chips for use in your barbecue. Soak the chips one hour in garlic/onion water (1 teaspoon each garlic powder and onion powder per cup of water). Then throw a few of them on the coals of your barbecue. You'll be amazed at the subtle, sweet savor produced by our Roast-House fruitwood chips. Let us know what you think.

Here is the recipe for our fabulous roast chicken. The secret lies in the long period of seasoning. The RoastHouse superb Two Day Herb Seasoning method produces a delicious chicken roast. *By the way, if this is too much work, enjoy the real thing at your local RoastHouse.*

ONE FRESH CHICKEN

3-4 lbs.

Selecting a fresh chicken is not unlike selecting fresh fish. It should "squeak" when rubbed and should have a pleasant, clean aroma — never "poultry-like."

FRESH LEMON JUICE

1 lemon

Never, never, never use reconstituted lemon juice! The wretched stuff is gustatory murder. Squeeze your own; it only takes a minute.

RIND OF LEMON

1 lemon

Reserve the lemon rind after squeezing. This goes into the chicken cavity where lemon oil from the skin is released during roasting.

OLIVE OIL

1/4 cup

Use extra virgin. You want plenty olive oil flavor, which a less expensive oil has.

FRESH GARLIC

8 cloves

Garlic, the cook's equivalent to wings on planes, the ketchup of intellectuals, the very heart of the culinary arts. Add more if you like.

WHOLE BASIL

2 teaspoons

Prized for its clean flavor and licorice overtones.

WHOLE THYME**2 teaspoons**

Second only to garlic in its universal appeal.

DIAMOND KOSHER SALT**1 teaspoon**

Yes, it really does make a flavor difference. Order from Diamond Salt Co., St. Clair, MN 48079. Okay, if you must, regular salt will do.

BROWN SUGAR**1 teaspoon**

This adds a hint of molasses and serves as a palate counterpoint to the lemon juice.

FRESH GROUND PEPPER**1/8 teaspoon**

You know how fresh ground coffee is. . . Well, pepper quality is also proportionate to its freshness.

PLASTIC PRODUCE BAG**1 bag**

You know, the kind of bag you put your produce in and save for school sandwiches and a 1001 other uses.

SMOKER-BBQ

Use a Weber and any BBQ that has a lid. A large hibachi with a lid is ideal.

CHARCOAL**1 bag**

Any good quality charcoal will suffice.

GRAND ROASTER FRUITWOOD CHIPS**1/2 cup**

Our tests clearly indicate that our fruitwood imparts the most delicious and attractive flavor to poultry.

WATER**1 cup**

Mixed with the fruitwood chips, it causes them to smoke when burned thus producing their rich, full flavor.

GARLIC POWDER AND ONION POWDER**1 teaspoon each**

In the style of world class BBQ artists, adding onion and garlic to the smoking fuel imparts delicious aromas to the chicken. Try this method in all your barbecuing and enjoy its delicious results.

DAY ONE

Mix chips, water, garlic powder and onion powder. Cover and let sit. Combine the lemon juice, olive oil, garlic, basil, thyme, brown sugar, salt and pepper in a blender and blend until the mixture is smooth, about a minute. Brush the chicken liberally, including the cavity. Put the reserved lemon rind in the cavity. Now put the seasoned chicken in the plastic produce bag, tie the end and refrigerate.

DAY TWO

Light charcoal. Just before cooking drain the fruitwood chips and place on well-lit coals.

Remove the chicken from the bag. Squeeze out, pastry style, from the bag any remaining herb seasoning and brush this over the chicken. Roast the chicken at 350° to 400° on smoker/BBQ with lid on for 1-1/2 hours or until the hip joints reach 165°+.

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