

## 12/29/10 - Roast Chicken with Lime and Sumac

I must apologize, I have been meaning to give this recipe for some time, but you know how things go. Now that the end of the year is near its time to get caught up and start with a fresh slate, oh oh is that a mixed metaphor? Everyone truly loves this chicken and it is so easy. I hope you all love it too. Happy New Year!!

Juicy and flavorful with a tight, crisp skin, this chicken pairs well with couscous, sweet potatoes, rice, roasted fingerling potatoes, or any grain. It makes a beautiful presentation for holidays and parties. These marinated and spiced chickens can



Sumac is a Turkish, Persian spice available in powdered form in kosher or Middle Eastern markets. It has an earthy citrus taste. Sumac is made from the berries of a shrub and is not from Poison Sumac (poison oak) that may come to mind when you hear the name. It is a main ingredient in many Middle Eastern and Turkish Spice rubs such as Za'atar.



1 three and one half pound whole chicken

3 tablespoons fresh lime juice

4 peeled garlic cloves

2 tablespoons olive oil

Salt (optional see note)

1 and 1/2 tablespoon sumac

Puree the peeled cloves of garlic, lime juice, and olive oil in a mini food processor. Place the chicken in a sealable plastic bag and pour the marinade in. Seal the bag and give it a few turns and a little massage to distribute the marinade well. Let the chicken marinate all day or at least 4 hours in the refrigerator. Rotate the chicken bag occasionally to redistribute the marinade. Take the chicken out of the refrigerator one hour before you intend to roast it.



Preheat oven to 400° degrees. Place the chicken in a roasting pan. Do not add the accumulated liquid from the bag or the chicken will not brown on the bottom.

Season the chicken with sumac powder. (If not using a kosher chicken, season with salt as well). If you have a flat rack that fits in your roasting pan use that, it comes out even better.

Roast the chicken uncovered for 1 hour and 15 minutes or until deep gold and crisp. Remove from the oven. Let the chicken rest for 10-20 minutes before you carve it. I always make at least two chickens. Cold chicken is great for lunch, in a sandwich, in a tostada salad, Chinese chicken salad, or curry chicken salad.





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