

# Crispy Roasted Lemon Pepper Chicken

1 roasting chicken 3 1/2 to 4 lbs.  
1 1/2 tbsp. lemon pepper  
1 tsp. baking powder  
1/2 lemon  
3 cloves garlic  
A few sprigs of fresh thyme

Place chicken breast-side down on work surface. Use tip of sharp knife to make four 1-inch incisions along back of chicken. Using fingers or handle of wooden spoon, carefully separate skin from thighs and breast. Using metal skewer, poke 15 to 20 holes in fat deposits on top of breast halves and thighs. Tuck wing tips underneath chicken.

Combine lemon pepper, baking powder in small bowl. Pat chicken dry with paper towels and sprinkle all over with lemon pepper mixture. Rub in mixture with hands, coating entire surface evenly. Set chicken, breast-side up, in V-rack set on rimmed baking sheet and refrigerate, uncovered, for 12 to 24 hours.

Adjust oven rack to lowest position and heat oven to 450 degrees. Using paring knife, poke 20 holes about 1 1/2 inches apart in 16- by 12-inch piece of foil. Place foil loosely in large roasting pan. Flip chicken so breast side faces down, and set V-rack in roasting pan on top of foil. Roast chicken 25 minutes.

Remove roasting pan from oven. Using 2 large wads of paper towels, rotate chicken breast-side up. Continue to roast until instant-read thermometer inserted in thickest part of breast registers 135 degrees, 15 to 25 minutes.

Increase oven temperature to 500 degrees. Continue to roast until skin is golden brown, crisp, and instant-read thermometer inserted in thickest part of breast registers 160 degrees and 175 degrees in thickest part of thigh, 10 to 20 minutes.

Transfer chicken to cutting board and let rest, uncovered, for 20 minutes. Carve and serve immediately.