

Crispy Honey Chicken Recipe

This Honey Roasted Chicken is amazing and was originally adapted from cookscountry.com.

I wish I came up with the recipe myself. If I am having company I will make this recipe and just buy two chickens. We look at it like double the wing, legs and thighs.

My husband and son just love them. I feel lucky because they both prefer dark chicken meat and I prefer the white chicken breast meat.

I also have to mention that we use a V-rack to bake our chickens and absolutely love it.

They are reasonably priced and are definitely worth the investment in my opinion. Baking chickens became so much tastier. I couldn't believe it myself.

If you decide to purchase the v-rack all by itself watch the size of the individual v-rack you are purchasing to make sure it will fit inside your pan. They are not all the same size.

Also, consider buying one large enough to hold two chickens. Just in case the need arises.

Cooking two smaller chickens takes a lot less time than a large one, which makes this chicken dinner possible if you're in a hurry or want to do it during the week.

If making **two** chickens:

- double the ingredients
- you don't need to increase the cook time for the chickens
- the glaze will take double the time to reduce while simmering
- you do NOT need to add more water and broth to your roasting pan after you flip your chicken over

So many have asked if I had a recipe for an entire honey chicken and I decided just to add it here. Hope you don't mind.

Honey Roasted Chicken

- 1 whole chicken (3 1/2 to 4 pounds), innards or giblets reserved for another use or discarded
- salt
- pepper
- 1 teaspoon paprika
- 1 teaspoon cornstarch
- 1 cup (plus 1 tablespoon water to mix blend cornstarch)
- 1/2 cup honey
- 5 tablespoons cider vinegar, divided
- 1 cup chicken broth
- 1 - 2 teaspoons minced fresh thyme or 1/2 - 1 teaspoon dried
- 2 tablespoons butter, cut into pieces and chilled

Adjust your oven rack to middle position and preheat your oven to 375 degrees.

In a small bowl combine salt, pepper and paprika.

Rinse and pat chicken dry with paper towels.

Rub mixture under and over top of the skin of the chicken. Start by **gently** lifting and seasoning under the skin as best you can.

Tuck wings behind back, and tie legs together with kitchen twine.

Combine cornstarch and 1 tablespoon water in a bowl until dissolved. Set aside.

In a saucepan, over medium high heat, bring honey and only **4** tablespoons of the vinegar to a boil.

Once boiling, reduce temperature to medium low and continue to simmer, stirring periodically, until mixture is reduced to about 1/2 cup. Usually between 4 or 5 minutes.

Add cornstarch mixture.

Whisk until blended and continue to simmer for a 2 to 3 more minutes. The mixture will thicken.

Arrange your chicken, breast side down, on a v-rack inside the roasting pan for best results.

Bake until turning golden in color, around 35 minutes.

Remove chicken from oven and, using wad of paper towels, flip chicken breast side up.

If you have a better way to flip the chicken over do it. The paper towel trick is the easiest way I have found to flip the chicken over without damaging the chicken or making a huge chicken mess.

Increase your ovens temperature to 450 degrees.

Pour 1 cup water and all of the broth into your roasting pan.

Return the chicken to your oven while it preheats. Bake until chicken thigh meat is 165 to 170 degrees, 30 to 40 more minutes.

Ideally, using a brush, coat your chicken evenly with a **thick** layer of glaze. Make sure to cover your chicken as best you can.

Continue to roast until glaze is a beautiful golden brown, about 10 more minutes. After 6 minutes, keep an eye on the color of your chicken so it doesn't burn.

You have to wait until the chicken and its skin is almost cooked before glazing it. Honey can and will burn if not used properly.

Transfer chicken to a cutting board, or wherever you want the chicken to rest. Brush with remaining glaze, and allow to rest for 15 minutes before serving.

In the meantime, pour all of your pan juices into your saucepan on medium high. Skim fat if desired. I never do.

There will be a mild honey flavor in your pan drippings. Add thyme and bring to a boil.

Reduce temperature to medium low and simmer until sauce thickens to about a cup, around 10 minutes.

Remove from heat and using a whisk add in butter and remaining vinegar.

Season with salt and pepper to taste.

Carve your chicken and serve with the additional sauce.

Enjoy every bite!