

Chicken in Milk

This recipe is perfect for fall weather! The comforting flavors of the creamy sage infused sauce and golden brown chicken pair wonderfully together. The best part is the leftovers make a delicious creamed chicken or chicken salad!

Course Main Dish

Cuisine American

Ingredients

- 1 King's Poultry Farm Whole Chicken
- 1/2 tbsp Salt
- 1 tsp Pepper
- 1/4 cup Unsalted Butter
- 1/4 cup olive oil
- 1 Cinnamon Stick
- 2 tbsp Minced Garlic
- 1 tsp Ground Sage
- 1 Lemon
- 3 cups Whole Milk

Instructions

1. Preheat oven to 375°. Mix salt & pepper together in a small bowl, then rub entire chicken thoroughly with mixture.

2. Place butter & oil in an oven safe pot large enough to brown chicken- heat until frothy. Place chicken in pot & brown all sides over medium-high heat. Set chicken aside. Drain all but 1/4 cup of drippings from pot.

3. Replace the chicken in the pot along with the cinnamon stick, garlic, milk, & sage. Then zest lemon in wide strips, dropping in pot.

4. Cook for 1 hour 15 minutes & until an internal temperature of 165° is reached.

5. Serve with a salad, rice, potatoes, or bread & enjoy!