



# THE PENDULUM

DECEMBER 25-29, 2019



**HAVE A WONDERFUL HOLIDAY  
SEASON AND A HAPPY NEW YEAR.  
THANK YOU FOR SUPPORTING  
LOCAL!**

## **What's in the Box?**

- **Whole Chicken  
from Big House  
Farm**
- **Ground Beef**
- **Mild Italian  
Sausage**

**The holidays are upon us and it will affect our CSA pickup schedule. Because we are closed Wednesday, 12/25 and Thursday, 12/26, there will NOT be a Town Center drop this week. However, you may begin picking up your shares at the shop this Sunday, 12/22 and we will give you until Sunday, 12/29 to pickup. No need to schedule a time, come whenever is convenient for you. If this schedule does not work for you, you can place your box on hold or email me to try to make different arrangements.**

# Perfectly Roasted Chicken

1 small onion  
3 cloves garlic  
3 sprigs fresh tarragon  
3 sprigs fresh thyme  
2 tablespoons extra-virgin  
olive oil  
1 teaspoon kosher salt  
½ teaspoon freshly ground  
pepper

Preheat oven to 375°F.

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Place onion, garlic, tarragon and thyme into the cavity of the chicken.

Tie the legs together with kitchen string, mostly closing the cavity opening. Pull the wings so the tips overlap on top of the breast; tie in place, wrapping string around the wings and body. Rub the chicken with oil, salt and pepper. Set in a roasting pan, breast-side down.

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Roast the chicken for 25 minutes. Turn breast-side up and continue roasting, basting occasionally with pan juices, until a thermometer inserted into the thickest part of the thigh, without touching bone, registers 175°F, 1¼ to 1½ hours.



  
**BIG HOUSE**  
ST. BRIDES, VA | **FARM**