

NORMAN FAMILY ROAST CHICKEN

Compliments of: Morgan-Leigh Norman,
Daughter of Greg Norman

Serves 4



One 5-6 pound roasting chicken
2 lemons
1 small orange
1 tablespoon lavender buds
1 tablespoon fresh thyme
1 tablespoon fresh rosemary
1 tablespoon fresh oregano
1 tablespoon fresh basil
3 cloves garlic
1 tablespoon honey
1 small yellow onion, quartered
Extra virgin olive oil
2 tablespoons unsalted butter, softened
Sea salt and black pepper



Golf Hall of Fame member, **Greg Norman**, was golf course architect and designer of the TPC San Antonio Oak Course, home of the Valero Texas Open.

Remove gizzards and clean cavity of chicken completely. Pat dry. Using a mortar and pestle (can use food processor/blender), add the zest of 1 lemon, lavender buds (fine to leave out if unavailable), thyme, rosemary, oregano, basil, 1 garlic clove, sea salt, and pepper to taste. Grind until it has a paste-like consistency and all the oils have been released.

Add 2-4 teaspoons of olive oil and honey to mortar then grind again to incorporate all ingredients together. (If using food processor/blender, make sure to pulse gently- do not create smooch paste.)

In small bowl, add butter, 1- 2 tablespoons olive oil, zest of 1 lemon, and salt and pepper, to taste. Stir to blend together. Using fingers gently work skin away from meat on breast of chicken and gently slather lemon-butter under skin, being careful not to break the skin.

Gently spread lemon-lavender paste all over chicken. If too dry, drizzle a little more olive oil over chicken. Season the chicken with salt and pepper.

Place onion, the other 2 garlic cloves, and 1 lemon, quartered, plus any remaining herbs into the cavity of chicken. Truss the legs of the chicken and place on rack in roasting pan.

Place in oven at 350°F and roast for approximately 1½ hours or until juice runs clear from thigh. Remove from oven and let sit for 10 minutes prior to serving. Pour the roasting juices through a sieve and set aside to serve as jus with chicken.

*Recommended wine pairing: Greg Norman Estates, Eden Valley Chardonnay

This recipe was featured in 2012:

“Beyond the Fairways and Greens: A Look Inside The Lives of PGA TOUR Families”

The 25th Anniversary Publication of the PGA TOUR Wives Association

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Please visit www.pgatourwives.org

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