Rosemary Roasted Chicken with Wild Rice

http://www.cornerstonehealthteam.com/recipes.html

½ cup butter
2 TBLS dried rosemary
2 TBLS chopped fresh parsley
3 garlic cloves, minced
2tsp salt
½ tsp pepper
1 whole roasting chicken (5-6lbs.)
½ cup wild rice
6 carrots, 1” chunks
2 medium onions, cut 1/8 in 1/8ths
3 celery ribs, 1” chunks
2 cups water

In small sauce pan, melt butter. Add next 5 ingredients. Grease crock pot. Put wild rice on bottom, then carrots, onions, and celery. Drizzle ½ of the butter mixture over vegetables. Add whole chicken. Drizzle remaining butter mixture over chicken. Carefully add water. Cover, cook on low 8-10 hours (High 3 1/22-4 ½ hours)

Yield: 6 servings

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