



Holiday Meal (page 2)

Directions:

4. Place the chicken atop the oiled vegetables; scatter remaining 1/4 cup of margarine pieces and in small amounts around the vegetables.
5. Roast chicken and vegetables in the preheated oven until the skin is browned and crisp, the vegetables are tender, and an instant-read meat thermometer inserted into the thickest part of a thigh reads 165 degrees F (75 degrees C), about 1 hour and 45 minutes.
5. Let chicken rest for 10 minutes before carving and serving with vegetables and orange ginger sauce.
6. Make gravy out of package or sauce recipe below:

ORANGE CRANBERRY SAUCE

- 1 cup of brown sugar
- Ginger
- 1 cup of orange juice
- Cranberries
- 4 sliced oranges

Put all this mixture in a pot and bring to a boil until berries soften & pop. Cool and stir before serving.