

# Dutch Oven Lemon Herb Chicken



Serving: 6



Preparing Time: 15 min



Total Duration: 105 min

## Ingredients

- ♦ 1 whole chicken
- ♦ Lemon juice
- ♦ Thyme
- ♦ Rosemary
- ♦ Sliced lemons
- ♦ Garlic cloves
- ♦ Dutch oven
- ♦ Hot coals

## Directions

- ♦ Place the whole chicken in a preheated Dutch oven.
- ♦ Rub with lemon juice, thyme, and rosemary; add lemons and garlic to the cavity.
- ♦ Cover and arrange coals on top and bottom.
- ♦ Cook 90 minutes without lifting the lid for crisp skin and moist meat

## Notes

A whole chicken slow-cooked in a Dutch oven with lemon and herbs, resulting in tender meat and crisp skin that delivers big flavor at camp.

