

Chicken with 40 Cloves of Garlic

2 stalks celery, rinsed and slice
2 carrots, rinsed and sliced
2 sprigs fresh thyme
2 sprigs fresh rosemary
2 sprigs fresh sage
2 sprigs fresh Italian parsley
40 cloves of garlic, unpeeled
1 tsp salt
¼ teaspoon ground black pepper
3 ½ - 4 lb. whole chicken
1 loaf French bread, sliced and toasted

Place celery and carrots in bottom of stoneware pot. Season chicken with one sprig each of thyme, rosemary, sage, and parsley in chicken cavity. Add garlic around chicken. Chop remaining herbs; sprinkle herbs, salt, and pepper over chicken. Cover and cook on Low setting 8-10 hours or on High setting, 4-6 hours. To server place chicken, garlic, carrots and celery on a platter. Squeeze roasted garlic out of skins onto toasted French bread slices and spread with a knife.