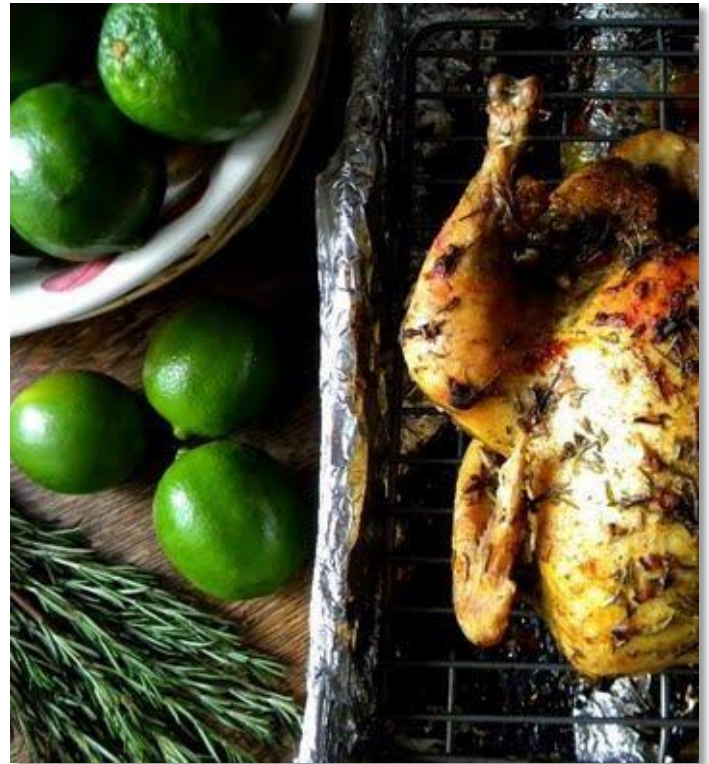


Cleo Coyle's Roasted Chicken with Lime and Rosemary

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

Rosemary and lemon make a classic flavor combo for chicken, but I've always been a bigger fan of lime—and the plump, juicy limes in my local market were a beautiful inspiration. Their tangy, bright taste brings a lovely, lively flavor to a gently roasted bird. I hope you enjoy the combo as much as my husband and I do. ~ Cleo



Ingredients:

- 4 – 6 pound whole chicken
- 5 – 6 fresh limes (medium size)
- 1 tablespoon sea salt
- 6 cloves garlic
- 2 tablespoons chopped, fresh rosemary
- 1 teaspoon poultry seasoning
- ½ teaspoon white pepper
- 3 tablespoons olive oil (divided)

Step 1: Prep meat: First preheat your oven to 350° F. Allow the meat to reach room temperature (20 to 30 minutes outside the refrigerator). Rinse the chicken and pat dry. If your limes were in the refrigerator, warm them to room temperature, as well.

Step 2: Stuff the bird: Quarter one lime and place the sections inside the chicken cavity, along with a dash of sea salt and white pepper. Close the cavity. (I use a simple wooden skewer for this.)

Free Recipe Guide to Cleo's new culinary mystery, *Dead to the Last Drop*, [click here.](#)




An Illustrated Guide to Recipes Featured in...
Dead to the Last Drop
A Coffeehouse Mystery
By Cleo Coyle

A Baker & Taylor Fall "Trends" Pick!
A Mystery Guild Featured Alternate Selection

For free bonus recipes and the chance to win Cleo's Latest Coffee Pick, visit her virtual coffeehouse at www.CoffeehouseMystery.com

Light & Creamy "Cake Pan" New Yorker Cheesecake (Gluten-free!)

This outstanding cheesecake is one of Cleo's favorite desserts. It bakes up quickly in a simple cake pan and chills fast, too. It also creates its own crust. No flour or graham crackers needed, making it gluten-free, for the results are impressive. Every light and creamy slice is heaven on a plate, which is why Cleo used this very recipe to help solve the case—and the crime—of the new Washington branch of her Village Blind coffeehouse.



Black Magic Cake with "Secret Ingredient" Chocolate Frosting

Cleo's new friend, cook Luther Bell, shares his personal tips on baking up a superlative version of this classic recipe. His secrets give the cake a richer texture and deeper chocolate flavor, and his "secret ingredient" frosting is the icing on the cake, literally. Like Cleo's longtime relationship with decorated NYPD detective Mike Quinn, a slice of this cake is rich and satisfying—with just enough sweetness to make life good again.



Page 1 of 7 • Photos and text copyright © Alice Alfonsi, who writes *The Coffeehouse Mysteries* as Cleo Coyle in collaboration with her husband, Marc Cerasini



Step 3: Create the rosemary-lime slurry: Place the sea salt into a small bowl and smash the garlic on it. Mix in the freshly squeezed juice of 2 to 3 limes (enough to measure about 1/4 cup).

Add the chopped rosemary, poultry seasoning, white pepper, and 2 tablespoons of the olive oil. Now rub this slurry all over the bird and place breast side up on the greased rack.



Step 4: Roast: Lightly coat the top of your broiler pan or roasting rack with the final tablespoon of olive oil. (For easier clean up, I also like to cover the bottom portion of my pan with aluminum foil.) Place your pan in the center of your oven for about 25 minutes per pound, giving a bird of 6 pounds about 2½ hours of cooking time; a bird of 4 pounds about an hour and forty minutes. You're watching for the thickest part of the thigh to reach an internal temperature of 165 degrees F.

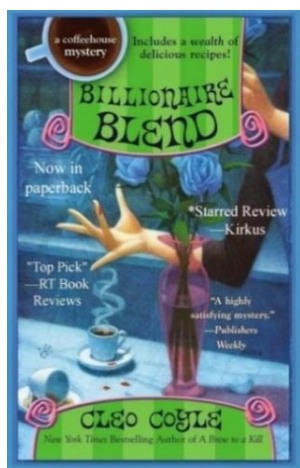
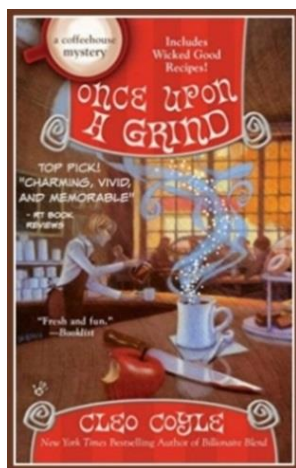


TO FINISH: Once cooked, allow the chicken to stand for 15 minutes before carving. To keep it warm, tent foil over the bird. This resting period is important. If you cut into the bird right out of the oven, the juices will run out and your chicken will be dry instead of succulent.



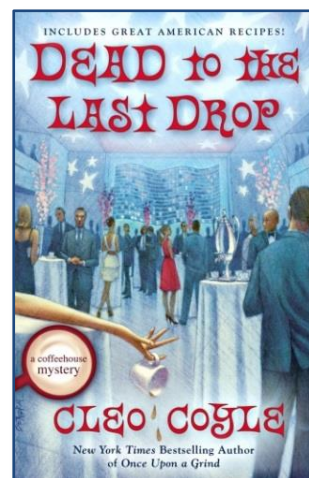
TO SERVE: Cut the remaining limes into wedges and serve on the side with the chicken. Invite guests to squeeze a little juice over the meat before digging in, and please do...

Eat with joy! ~ Cleo



The [Coffeehouse Mysteries](http://www.CoffeehouseMystery.com) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo's online coffeehouse at www.CoffeehouseMystery.com

And her recipe blog at www.CleoCoyleRecipes.com



[Once Upon a Grind](#)
Best of the Year Pick ~ KRL
Free Recipe Guide [here](#).

[Billionaire Blend](#)
*Starred Review ~ Kirkus
Free Recipe Guide [here](#).

[Dead to the Last Drop](#)
3 Best of Year Lists!
Free Recipe Guide [here](#).