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# Sue`s Herb-Stuffed Chicken

*Sue Gordon - Tasting Room Manager*

*Windsor Vineyards - Windsor, CA*

Servings: 4

**1 bunch (at least 20 leaves) fresh sage**

**1 bunch fresh oregano**

**1 bunch fresh rosemary**

**1 large roasting chicken**

**1/2 cup Cream Sherry**

**Lawry's seasoned salt**

**curry powder**

Stuff the chicken's cavity with the fresh herbs. Place it in a roasting pan with a cover. Pour the Cream Sherry over the chicken. Dust it with the seasoned salt and curry powder.

Cover and roast the chicken at 350 degrees for approximately one hour or until brown and tender.

## **Chicken**

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*Per Serving (excluding unknown items): 723 Calories; 53g Fat (67.5% calories from fat); 57g Protein; trace Carbohydrate; trace Dietary Fiber; 244mg Cholesterol; 227mg Sodium. Exchanges: 0 Grain(Starch); 8 Lean Meat; 6 Fat.*