Citrus Herb Roast Chicken

1 Tablespoon + 1 teaspoon kosher salt

2 teaspoon black pepper

1/2 teaspoon celery seed

1/2 teaspoon coriander

1 roaster chicken

6 ounces butter

3 cloves garlic

2 Tablespoons lemon zest

1 Tablespoon chopped fresh rosemary

2 teaspoon chopped fresh sage

For the brine, combine salt, pepper, celery seed and coriander.

Pat chicken dry with paper towels. Place breast side up on a v roasting rack.

Spread half of the rub under the skin of the chicken. Massage remaining rub all over skin and in cavity. Refrigerate from 8-24 hours - uncovered.

To make flavored butter, combine butter, garlic, lemon zest, rosemary and sage.

Remove chicken from refrigerator and let sit at room temperature 1-2 hours.

Rub all except 1/4 cup butter under the skin of chicken breasts and thighs.

Place chicken on v rack and roast at 350 until internal temperature reaches 170. Remove from oven and let rest at least 30 minutes.