Dry Brined Chicken

4 Tablespoons kosher salt

1 Tablespoon sugar

2 teaspoons dried thyme

2 teaspoons dried rosemary

2 teaspoons dried sage

1 chicken

2 Meyer lemons, cut into 1/4" rings

4 artichokes, outer leaves, removed and quartered

1 1/2 pounds Yukon Gold potatoes, cut into 1" wedges

4 garlic cloves, peeled and smashed

2 teaspoons kosher salt

1/2 teaspoon pepper

1/4 cup olive oil

2 Tablespoons white wine

Combine first 5 ingredients and rub over chicken.

Cover with plastic wrap and refrigerate 8-24 hours.  Stir together 3/4 of the lemon slices, artichokes, potatoes, garlic, salt, pepper and oil.

Put vegetables into the bottom of a roasting pan.

Rinse chicken under cold water and pat dry with paper towels.

Place remaining lemon slices inside chicken cavity.

Place the chicken on top of the vegetables and cook 30 minutes at 425.

Rotate roasting pan 180 degrees and roast another 30 minutes.

Transfer chicken to a platter and tent with foil for at least 10 minutes.