Mango Chutney Glazed Chicken

4 Tablespoons butter

1 teaspoon ginger

1 teaspoon tumeric

1/2 cup mango chutney

1 whole chicken

2 teaspoons fresh cilantro, chopped

3 Tablespoons lemon juice

Melt butter in saucepan.  Add ginger, tumeric and cook 1 minute.

Remove from heat and stir in chutney.  Measure 3 T. mixture into 2 small bowls.

Place chicken breast side down on cutting board.

Cut on either side of backbone using kitchen scissors.  Remove backbone.

Turn chicken over and use heel of hand to press down until wishbone breaks.

Pat chicken dry with paper towels and season with salt and pepper.

Place chicken on a wire rack set over a foil lined baking sheet.

Brush with 1 bowl of chutney mixture.

Roast 40 minutes at 425.

Remove chicken from oven and brush with chutney from second bowl.

Return to oven and roast until thighs reach 175.

Remove from oven and let rest 10 minutes.

Warm remaining chutney on stovetop 1-2 minutes.

Remove from heat and stir in lemon juice and cilantro.

Serve chicken with reserved chutney sauce.