



Rotisserie Chicken

BY GENTRY ANN

You will need:

2 teaspoons Paprika
1 1/2 teaspoons Dried Thyme
1 teaspoon Garlic Powder
1 teaspoon Onion Powder
1/4 teaspoon Fresh Ground Pepper
1/2 teaspoon Salt
1 (4-5 pound) Whole Chicken
Drizzle of Olive Oil

Directions:

Preheat oven to 425 degrees.

In a small bowl, combine all spices. Prepare pan or baking dish with a drizzle of Olive Oil. (You can use any baking dish or pan that will fit your chicken, I prefer my cast iron skillet.)

Rub the spice mixture all over the outside of the chicken. Place chicken in your pan or baking dish. Bake uncovered for 70-80 minutes (until internal temperature reaches 165 degrees). For even "rotisserie juiciness" flip the chicken over every 20 minutes while cooking.

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