

## Spicy Chicken Rub

**Prep Time**

10 mins

**Cook Time**

2 hr

**Total Time**

2 hr 10 mins

Roasted whole chicken is easy as anything, and this rub will liven it up! Easy and tasty!

Course: Main Course

### Ingredients

- 1 whole chicken, about 4 lb.s
- 1 tbsp. sea salt
- 2 tsp. paprika
- 1 tsp. cayenne pepper (more or less, to taste)
- 1 tsp. onion powder
- 1 tsp. thyme, dried
- 1 tsp. black pepper
- 1/2 tsp. garlic powder

### Instructions

1. Combine all the spices in a bag or bowl.
2. Rinse the chicken inside and out. Rub the spices under the breast skin and on the skin of the whole bird.
3. Place bird breast up in a covered pot (roasting pan or crock pot) and bake at 325 degrees for about 1 1/2 hours. Bird is done when the drum stick meat starts to pull away from the end of the bone, or the juices run clear when you poke the thigh.
4. Enjoy!

### Recipe Notes

This can be used on chicken parts as well! Rub the mixed spices onto the parts. Lay the parts flat in a baking dish. Bake at 325 degrees for about 1 hour.



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