

## Rotisserie Style Chicken

4 teaspoons salt  
2 teaspoons paprika  
1 teaspoon onion powder  
1 teaspoon dried thyme  
1 teaspoon white pepper  
1/2 teaspoon cayenne pepper  
1/2 teaspoon black pepper  
1/2 teaspoon garlic powder  
2 (4 pound) whole chickens



- ✚ In a small bowl, mix together all seasonings. Remove and discard giblets from chicken. Rinse chicken cavity, and pat dry with paper towel. Rub each chicken inside and out with spice mixture and place chickens in a resealable bag. Refrigerate overnight, or at least 4 to 6 hours.
- ✚ Preheat oven to 250 degrees F (120 degrees C).
- ✚ Place chickens in a roasting pan. Bake uncovered for appx 4-5 hours, to a minimum internal temperature of 180 degrees F (85 degrees C). Appx 0.5-1 hr before it's done, brush the chickens with its juices or butter. Let the chickens stand for 10 minutes before carving.
- ✚ Use leftovers to fix chicken enchiladas, chicken salad, chicken pot pie and many, many other chicken recipes.