



Roast Sticky Chicken Rotisserie Style

Oscar · 28/09/2024



Prep Time

4 hrs 10 mins

Difficult

Medium

Servings

9 hrs 20 mins

Description

Rotisserie chicken seasoning makes the most flavorful whole chicken Ever wish you could get that restaurantstyle rotisserie chicken at home With minimal preparation and about 5 hours of cooking time great for the weekends you can I dont bother to baste the bird though some like to for the first hour The pan juices always caramelize at the bottom and the chicken turns golden brown and fallofthebone good

Ingredients

- - 4 teaspoons salt - 2 teaspoons paprika - 1 teaspoon onion powder - 1 teaspoon dried thyme - 1 teaspoon white pepper - ½ teaspoon black pepper - ½ teaspoon cayenne pepper - ½ teaspoon garlic powder - 2 (4 pound) whole chickens - 2 onions
- quartered

Instructions

1. Gather the ingredients. Mix together salt
2. paprika
3. onion powder
4. thyme
5. white pepper
6. black pepper
7. cayenne pepper
8. and garlic powder in a small bowl; set aside. Remove and discard giblets from chicken. Rinse chicken cavity; pat dry with paper towels. Rub each chicken inside and out with spice mixture. Place 1 onion into the cavity of each chicken. Place chickens in resealable plastic bags or double wrap with plastic wrap. Refrigerate overnight
9. or at least 4 to 6 hours. Preheat the oven to 250 degrees F (120 degrees C). Place chickens in a roasting pan. Bake uncovered until an instant-read thermometer inserted into the meat near the bone reads at least 165 degrees F (74 degrees C)
10. about 5 hours. Let chickens rest for 10 minutes before carving. chibi chef