

Simple Whole Roasted Chicken

Oscar · 28/09/2024



Prep Time

1 day 20 mins

Difficult

Medium

Servings

1 day 1 hr 35 mins

Description

A whole chicken is seasoned with a sweet and savory dry spice rub made with allspice cloves nutmeg and cinnamon This combination of unique ingredients makes this chicken dish delicious It does need to marinate in the fridge for 24 hours but it roasts beautifully and surprisingly fast once in the oven

Ingredients

- - 2 teaspoons salt - 1 teaspoon white sugar - ? teaspoon ground cloves - ? teaspoon ground allspice - ? teaspoon ground nutmeg - ? teaspoon ground cinnamon - 1 (4 pound) whole chicken - 5 cloves garlic
- crushed

Instructions

1. Mix salt
2. sugar
3. cloves
4. allspice
5. nutmeg
6. and cinnamon together in a small bowl until combined. Rub chicken all over with spice mixture. Transfer chicken to a large bowl
7. cover
8. and refrigerate for 24 hours. Preheat the oven to 500 degrees F (260 degrees C). Place chicken
9. breast-side down
10. on a rack in a roasting pan. Stuff chicken cavity with crushed garlic. Roast chicken in the preheated oven for 15 minutes. Reduce heat to 450 degrees F (230 degrees C) and continue roasting for 15 minutes more. Baste chicken with pan drippings; reduce heat to 425 degrees F (220 degrees C) and continue roasting for 30 minutes. An instant-read thermometer inserted into the thickest part of the thigh
11. near the bone
12. should read 165 degrees F (74 degrees C). Remove from the oven and allow to rest in a warm area for 20 minutes before slicing. Bryce Gifford Recipe Tip Leftovers are fantastic for sandwiches
13. salads
14. and Mexican dishes. Editor's Note: Nutrition data for this recipe includes the full amount of spice rub. The actual amount of spice rub consumed will vary.