

## Roast Sticky Chicken-Rotisserie Style



Rated: ★★★★★

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Photo By: chibi chef

Prep Time: 10 Minutes

Cook Time: 5 Hours

Ready In: 9 Hours 10 Minutes

Servings: 8

"Ever wish you could get that restaurant style rotisserie chicken at home? Well, with minimal preparation and about 5 hours cooking time (great for the weekends!) you can! These chickens are rubbed with a spice mixture, and slow roasted in the oven for 5 hours."

### INGREDIENTS:

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

### DIRECTIONS:

1. In a small bowl, mix together salt, paprika, onion powder, thyme, white pepper, black pepper, cayenne pepper, and garlic powder. Remove and discard giblets from chicken. Rinse chicken cavity, and pat dry with paper towel. Rub each chicken inside and out with spice mixture. Place 1 onion into the cavity of each chicken. Place chickens in a resealable bag or double wrap with plastic wrap. Refrigerate overnight, or at least 4 to 6 hours.
2. Preheat oven to 250 degrees F (120 degrees C).
3. Place chickens in a roasting pan. Bake uncovered for 5 hours, to a minimum internal temperature of 180 degrees F (85 degrees C). Let the chickens stand for 10 minutes before carving.

