



**Paul's Supermarket**  
*A Fresh Experience!*

## Simple Whole Roasted Chicken

**Rated:**

**Submitted By:** INDRIANI

**Photo By:** TX Tigress

**Prep Time:** 15 Minutes

**Cook Time:** 1 Hour

**Ready In:** 1 Day 1 Hour 35 Minutes

**Servings:** 6



"The combination of unique spices makes this chicken dish delicious. It roasts beautifully and is surprisingly fast once it's in the oven."

### **INGREDIENTS:**

2 teaspoons salt

1 teaspoon white sugar

1/8 teaspoon ground cloves

1/8 teaspoon ground allspice

1/8 teaspoon ground nutmeg

1/8 teaspoon ground cinnamon

1 (4 pound) whole chicken

5 cloves garlic, crushed

### **DIRECTIONS:**

**1.**

In a bowl, mix the salt, sugar, cloves, allspice, nutmeg, and cinnamon. Rub the chicken with the mixture. Cover chicken, and place in the refrigerator for 24 hours.

**2.**

Preheat oven to 500 degrees F (260 degrees C).

**3.**

Stuff the chicken cavity with the garlic. Place the chicken, breast side down, on a rack in a roasting pan.

**4.**

Roast 15 minutes in the preheated oven. Reduce heat to 450 degrees F (230 degrees C), and continue roasting 15 minutes. Baste chicken with pan drippings, reduce heat to 425 degrees F (220 degrees C), and continue roasting 30 minutes, to an internal temperature of 180 degrees F (85 degrees C). Let stand 20 minutes before serving.

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