

Simple Roast Chicken

6-8 pieces of uncooked chicken (I prefer bottoms but you can use tops or a whole chicken), cleaned and patted dry with paper towels

7-8 tablespoons of canola or other vegetable oil

3 teaspoons sweet paprika

2 teaspoons garlic powder

1 teaspoon onion powder

2 teaspoons dried rosemary

2 teaspoons Moroccan paprika (paprika in oil) - if you don't have it, add regular paprika

1 teaspoon salt

Directions:

Preheat the oven to 400 degrees.

Take a roaster or large pan with deep bottom and pour the oil directly into the bottom of the pan. Shake all the spices right into the oil and with clean hands or I wear latex gloves, combine the oil and spices right in the pan.

Take the cleaned, dried chicken pieces and swirl them through the oil/spice mixture making sure to coat them on the bottom and the top. If using a whole chicken, simply rub coating over all and cook the same way as the parts. Lay the chicken parts skin side down.

Put the chicken into the hot oven for 40 minutes. Remove from oven, flip chicken skin side up and baste and return to oven for an additional 40 minutes. Remove from oven and the skin should be crisped and it should be perfectly cooked. Enjoy!