

Baked Chicken

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
whole chicken	1	
garlic salt	1 TBLSP or more	
ground black pepper	1 tsp	
dried thyme	1 tsp	
paprika	2 tsp	

- Preheat the oven to 350 deg F.
- Remove any remaining guts inside the chicken with your hands under running water. Dry the chicken inside and out with paper towels.
- Over a roasting pan or in a casserole dish, generously sprinkle garlic salt on both sides and all around the chicken.
- Place the chicken breast-side up in the pan, and sprinkle pepper, thyme, & paprika over the top.
- Bake between 1 hour and 1 hour, 20 minutes, depending upon the chicken's size. When you cut between the leg and the thigh and the juice runs clear, then the chicken is done. If you still see blood, or if the meat is still pink, then cook the chicken another 10 minutes, and check it again.

NOTES: This is the basic recipe. You can add rosemary or other herbs to the toppings. You can stuff the chicken with apple or lemon wedges. Spoon the broth over top of rice or pasta or potatoes or squash as a side dish. Slice the breasts for sandwiches. **SAVE THE BONES** to make chicken broth on another day. Freeze the bones in a ziplock baggie until you have enough to make a pot of stock. Hungarian paprika has more flavor than "regular" paprika.