

## **SLOW-COOKED WHOLE CHICKEN**

*(from the Bewitching Kitchen, adapted from several sources)*

1 whole chicken  
2 teaspoons salt  
1 teaspoon paprika  
1 teaspoon dried thyme leaves  
1/2 teaspoon dried oregano  
1/2 teaspoon cayenne pepper  
1/2 teaspoon onion powder  
1/4 teaspoon black pepper  
1 lemon, quartered  
a few carrots, cut in sticks

Spray the inside of your slow-cooker with a little olive oil (not a mandatory step, but helps avoid stuff to stick).

Mix all the dried ingredients in a small bowl. Sprinkle all over the chicken skin, try to get a little bit inside the bird too.

Stick the lemon quarters inside the chicken.

Scatter the carrot pieces in the bottom of your slow cooker. If you have a small rack to elevate the chicken, use it, if not, simply place the chicken breast side down in the crock pot.

Cook on low for 5 hours.

Remove the chicken, discard the lemon quarters, cut chicken into serving pieces and place in a baking dish. De-grease the liquid that formed in the slow cooker, add some of it on top of the chicken pieces. Run under the broiler to crisp up the skin, and serve with the super soft and tasty carrots. Adjust seasoning with salt if needed.