

## **SOUS-VIDE WHOLE CHICKEN**

*(from the Bewitching Kitchen)*

1 whole chicken, cut in four pieces

2 teaspoons Kosher salt

2 teaspoons smoked paprika

1 teaspoons ground black pepper

for final roasting:

2 tablespoons olive oil

1 tablespoon soy sauce

2 tsp agave nectar (or honey)

squirt of lemon juice

Pat chicken dry. Rub the skin with the mixture of spices. Place in bag and seal.

Heat sous-vide to 150 F. Cook chicken for 6 hours.

Whisk all ingredients for the roasting step. Once the chicken is done, remove from the water bath and transfer it onto a plate. Pat with paper towels. Place on a roasting pan. Brush the skin with the olive oil mixture, run under the broiler until the skin is cooked to your liking. The meat will be tender and juicy.