

## ROAST SPICED CHICKEN (serves 8)

A North African inspired blend of fragrant spices flavours this tasty chicken.

Various chicken pieces or cut up whole chickens – enough to serve 2-3 pces. per person.

### Dry Rub spice mixture for chicken:

Pat chicken pieces dry. Sift together: 4 tsp ground cumin, 2 tsp ground ginger, 1 tsp cinnamon, 1- 1 ½ tsp cayenne pepper, a few pinches of nutmeg. Rub each piece of chicken with dry rub. Lightly sprinkle salt and pepper over the chicken. Cover and refrigerate for 2 hours or more before baking.

½ cup salted butter melted (for brushing chicken while baking)

2 quartered lemons

10 peeled garlic cloves drizzled with 1 tsp olive oil

Preheat oven to 400 degrees to roast chicken. Add lemon quarters and peeled garlic cloves to bottom of pan.

Over the next 45 minutes or so, drizzle or brush melted butter over spiced chicken several times to help brown. Reduce heat to 350 degrees and let bake for 1- ½ hours uncovered, OR until tender at 185F/85C degrees in thigh or test with fork in thickest part of chicken thigh.

Remove chicken pieces from pan onto heated serving platter, cover with foil and keep hot in warm oven. Strain juices (remove lemon and garlic) and pour chicken juices from roasting pan into a dish to drizzle over chicken. Juices will have a hint of lemon, garlic and spices. Delicious!