



Piece-by-Piece

# 20 Easy Chicken Recipes for Drumsticks, Thighs & More



**A Free eCookbook from the Mr. Food Test Kitchen**

**"OOH IT'S SO GOOD!!®"**



## **Piece-by-Piece: 20 Easy Chicken Recipes for Drumsticks, Thighs & More**

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Published June 2012

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Published by Prime Publishing LLC, 3400 Dundee Road, Northbrook, IL 60062 – [www.primecp.com](http://www.primecp.com)

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The logo for Mr. Food Test Kitchen, featuring the text "Mr. Food" in a large, white, serif font with a registered trademark symbol, and "TEST KITCHEN" in a smaller, white, sans-serif font below it, all contained within a dark blue oval.



Dear Friend,

There's no food more family-friendly than a good, old-fashioned chicken dinner. Add a few sides like mashed potatoes and green beans, and you're on your way to a delicious meal that's sure to please. Perfect for those picky eaters in your family, chicken is one classic dish that will never go out of style.

We've divided this cookbook by parts of the chicken: thigh, drumstick, breast, and whole. Everyone has their own favorites so dive right in! And it'll be an easy way to find new recipes when each cut of chicken goes on sale at the market.

We've covered the entire gamut of chicken recipes in our thigh section, from guy-friendly **Chicken Spareribs** (page 2) to the light 'n' crispy favorite, **Taco Chicken Salad** (page 3). And we know that our recipe for **Chicken and Rice** (page 4) is destined to become a standard choice for dinner guests.

And you're sure to enjoy our easy chicken drumstick recipes! Our **Wine Glazed Chicken** (page 6) recipe is a sophisticated choice for more intimate meals while the kids are sure to love our **All-American Oven "Fried" Drumsticks** (page 9).

For that restaurant-quality taste we all love, you'll want to check out our chicken breast recipes; you'll never eat out again after you taste our mouthwatering **Chicken Piccata** (page 12). Who'd have thought you could replicate these favorite restaurant recipes, like creamy **Chicken Alfredo** (page 14)?

Our recipes using the whole chicken are a great budget-friendly option, since it's usually cheaper to buy the bird whole. The men will love our **Beer Can Chicken** (page 17) while the **Hot 'n' Spicy Orange Chicken** (page 19) will satisfy your craving for chicken with a kick. With all of these fantastic chicken recipes, you're sure to be saying...

"OOH IT'S SO GOOD!!®"

*Mr. Food*  
and the Test Kitchen



P.S. Enjoy this eCookbook filled with 20 easy chicken recipes, perfect for everyone in the family. Remember, the Piece-by-Piece eCookbook is available FREE, with many others also available on [www.MrFood.com](http://www.MrFood.com). Go on, tell your friends to visit [MrFood.com](http://MrFood.com), so they too can get their very own FREE copies!

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# Braised Chicken Thighs Dinner

We like the diversity of this one-dish winner. First, because Braised Chicken Thighs Dinner is a change from roast. Second, because it uses chicken thighs. They have so much more flavor than breasts.

## Ingredients

Serves: 3

Cooking Time: 7 hrs

1 onion, halved lengthwise and sliced  
4 new potatoes (about 1 pound), cut into 1/4-inch slices  
2 cups baby carrots  
1-1/4 teaspoons salt, divided  
1/2 teaspoon black pepper, divided  
1/4 cup chicken broth  
1/4 cup dry white wine (See Note)  
1 teaspoon minced garlic  
1/2 teaspoon dried thyme  
1 teaspoon paprika  
6 bone-in, skinned chicken thighs (1-1/2 to 1-3/4 pounds)



## Directions

1. Coat a 6-quart round slow cooker with cooking spray. Add onion then top with potatoes and carrots.
2. In a medium bowl, combine 3/4 teaspoon salt, 1/4 teaspoon pepper, the broth, wine, garlic, and thyme. Pour broth mixture over vegetables. Combine paprika, remaining salt, and remaining pepper; rub evenly over chicken thighs, and arrange over vegetables.
3. Cover and cook on HIGH setting 1 hour; reduce heat to LOW setting, and cook 6 hours, or until chicken and vegetables are cooked through and tender.



## Notes:

Feel free to substitute an extra 1/4 cup chicken broth in place of the wine, if you prefer.

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# Chicken Spareribs

Money-saving chicken thighs are the key to this twist on traditional Chinese pork spareribs. Our Chicken Spareribs recipe packs all the taste of that Asian sauce yet, thanks to the chicken, is a bit lower in fat.

## Ingredients

1 tablespoon vegetable oil  
2 pounds boneless, skinless chicken thighs  
3/4 cup plus 1 tablespoon water  
1/4 cup soy sauce  
1/3 cup packed light brown sugar  
3 tablespoons ketchup  
2 tablespoons apple cider vinegar  
1 teaspoon chopped garlic  
1/4 teaspoon ground ginger  
1 tablespoon cornstarch

Serves: 4

Cooking Time: 25 minutes



## Directions

1. In a large skillet, heat oil over medium-high heat. Add chicken and brown on all sides, 5 to 7 minutes.
2. In a medium bowl, combine 3/4 cup water, the soy sauce, brown sugar, ketchup, vinegar, garlic, and ginger; stir into chicken.
3. Bring to a boil, cover, then reduce heat to low and simmer 15 minutes, turning occasionally.
4. In a small bowl, combine cornstarch and remaining water. Stir into chicken and cook until sauce has thickened. Serve immediately.



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# Taco Chicken Salad

Here's a main plate salad that'll keep your kitchen cool and your loved ones' tummies full. Our Taco Chicken Salad will satisfy the desire for ever-popular Mexican-style flavor.

## Ingredients

2 tablespoons packaged dry taco seasoning mix  
1 teaspoon chili powder  
1/4 teaspoon salt  
1-1/4 pounds boneless, skinless chicken thighs  
1 head iceberg or romaine lettuce, washed and chopped  
2 large tomatoes, chopped  
1 (6-ounce) can sliced black olives, drained  
1 cup shredded sharp Cheddar cheese  
Salad dressing

Serves: 4

Cooking Time: 15 minutes



## Directions

1. In a shallow dish, combine taco seasoning mix, chili powder, and salt; mix well. Dip each thigh into seasoning mixture until evenly coated on all sides.
2. Coat a grill pan with cooking spray and heat over medium heat (See Notes). Cook chicken 15 to 20 minutes, or until no longer pink and juices run clear, turning occasionally.
3. Meanwhile, arrange lettuce, tomatoes, and olives on a serving platter. Slice chicken thighs and place over salad, sprinkle with cheese, and serve with your favorite dressing.



## Notes:

If you don't have a grill pan, don't worry. A regular skillet will work just fine.

If you'd like to serve this with your very own [homemade dressing](#), here's one that'll taste great over this main dish salad!

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# Chicken and Rice

Chicken and Rice is a tasty duo in our kitchen that we can always count on...and now it's tastier than ever.

## Ingredients

- 1 (10-<sup>3</sup>/<sub>4</sub>-ounce) can condensed cream of celery soup
- 2 cups water
- 1 cup uncooked long-grain parboiled white rice (See Note)
- 1 (4-ounce) can sliced mushrooms, drained
- 2 scallions, thinly sliced
- 1/2 teaspoon black pepper
- 4 whole chicken leg-thigh quarters, cut in half and skin removed (See Note)
- 1 (1-ounce) envelope dry onion soup mix

Serves: 4

Cooking Time: 1 hr 5 minutes



## Directions

1. Preheat oven to 350 degrees F.
2. In a 9- x 13-inch baking dish, combine soup, water, rice, mushrooms, scallions, and pepper; mix well. Place chicken over soup mixture and sprinkle with soup mix.
3. Cover and bake 65 to 70 minutes, or until no pink remains in chicken and juices run clear.



## Notes:

Long-grain parboiled white rice, also known as Converted rice, can usually be found in the supermarket rice section. A whole cut-up chicken, chicken thighs, legs, or even chicken breast can be used here...whatever is your favorite part.

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# Old Fashioned Chicken

Old Fashioned Chicken is a dish that takes us back to Mom's kitchen, without all the fuss of preparing it like she did. It's a great-tasting chicken dish that doesn't take much tending.

## Ingredients

2 tablespoons olive oil  
1/2 teaspoon salt  
8 chicken thighs or drumsticks (about 2 pounds)  
1 onion, chopped  
2 (14-ounce) cans cannellini beans, drained (See Notes)  
2 (15-ounce) cans whole potatoes, drained  
1 (28-ounce) can whole tomatoes, chopped, juice reserved  
2 tablespoons tomato paste  
1 tablespoon dried tarragon  
2 teaspoons garlic powder  
1/4 teaspoon crushed red pepper

**Serves:** 3

**Cooking Time:** 50 minutes



## Directions

1. In a 6-quart soup pot, heat olive oil over medium heat. Sprinkle salt over chicken and cook 20 minutes, until browned on each side, turning halfway through cooking.
2. Add onion and sauté about 2 minutes; drain off excess liquid. Add remaining ingredients to chicken; mix well. Bring to a boil then reduce heat to low and simmer 20 minutes, or until chicken is tender and cooked through.



## Notes:

You can use any type of white bean here in place of the cannellini beans...you know, pinto beans, garbanzo beans (chick peas), or black-eyed peas.

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# Wine Glazed Chicken

These ordinary drumsticks get dressed up in this fancy shmancy recipe.

## Ingredients

Serves: 4

Cooking Time: 35 minutes

1 teaspoon salt  
1/2 teaspoon ground nutmeg  
8 chicken legs  
1/4 cup butter  
1-1/3 cups dry white wine or sparkling white grape juice  
1 cup sliced fresh mushrooms  
1 red bell pepper, thinly sliced  
3 scallions, chopped  
2 tablespoons chicken broth  
4 teaspoons cornstarch  
Warm cooked rice

## Directions

1. Sprinkle salt and ground nutmeg over chicken.
2. In a medium skillet, melt butter over medium heat; add chicken. Cook 10 minutes or until golden, turning often.
3. Stir in wine, mushrooms, bell pepper, and scallions; bring to a boil over medium heat. Reduce heat to medium-low; cover and simmer 20 minutes or until chicken is done and no pink remains. Remove chicken from skillet, and keep warm.
4. Whisk together broth and cornstarch until smooth; add to drippings in skillet. Cook over medium heat, stirring constantly, 1 minute or until thickened. Serve drumsticks over rice; spoon glaze over chicken.



## Notes:

Feel free to substitute chicken thighs or wings for the legs if you prefer.

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# Drumstick Crown Roast

These are no ordinary chicken drumsticks! Wait till everybody sees how fancy these drumsticks look when you serve them like a crown roast, with stuffing in the center. Wow! Yummy and great-looking, too!

## Ingredients

**Serves:** 8

**Cooking Time:** 50 minutes

1/2 cup (1 stick) butter

1 onion, finely chopped

2 celery stalks, finely chopped

1 (7-ounce) package crumbled herb-seasoned stuffing mix

1 (8-ounce) package cubed herb-seasoned stuffing mix

2-1/2 cups chicken broth

2 tablespoons vegetable oil

1 teaspoon paprika

1 teaspoon onion powder

1 teaspoon garlic powder

3/4 teaspoon salt

1/4 teaspoon black pepper

14 chicken drumsticks (about 4 pounds)

## Directions

1. Preheat oven to 375 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large pot, melt butter over medium heat. Add onion and celery; sauté 4 to 5 minutes, or until tender.
3. Remove from heat and add stuffing mixes and chicken broth. Stir until all stuffing is moistened; set aside.
4. In a small bowl, combine vegetable oil, paprika, onion powder, garlic powder, salt, and pepper; mix well then brush evenly over drumsticks.
5. Spoon prepared stuffing mixture into a ball in center of prepared baking dish. Stand drumsticks thick-side down around stuffing, pressing them into the sides of the stuffing.
6. Bake 45 to 50 minutes, or until no pink remains in chicken and juices run clear.



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# Honey Garlic Drumsticks

You're gonna love this sweet and spicy, rich-flavored take on easy-to-make and easy-on-our-wallets chicken drumsticks. Drum roll, please! Everybody's sure to be reaching for seconds.

## Ingredients

**Makes:** 24 Drumsticks

**Cooking Time:** 50 minutes

24 chicken drumsticks  
1 teaspoon salt  
1/2 teaspoon black pepper  
1 cup honey  
1/4 cup chopped garlic  
2 tablespoons hot pepper sauce

## Directions

1. Preheat oven to 400 degrees F.
2. Place drumsticks on 2 rimmed baking sheets and season with salt and pepper; bake 30 minutes.
3. Meanwhile, in a medium microwavable bowl, combine honey, garlic, and hot pepper sauce; microwave 30 seconds and mix well. Remove drumsticks from oven and carefully brush with sauce (sauce may be hot).
4. Bake 20 to 25 additional minutes, or until no pink remains and juices run clear.



## Notes:

You may want to make an extra batch of the honey-garlic sauce for dipping.

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# All-American Oven "Fried" Drumsticks

Years ago the only fried chicken was Southern-fried, and there's no doubt that it's delicious, but oven-"fried" has its merits, too. This way, we can have the best of everything.

## Ingredients

1/4 cup all-purpose flour  
2 eggs  
1/4 cup milk  
1 cup fine dry bread crumbs  
1/4 teaspoon dried oregano  
1/4 teaspoon garlic powder  
1/4 teaspoon onion powder  
1/2 teaspoon salt  
1/4 teaspoon black pepper  
1/2 teaspoon paprika  
1/4 teaspoon dried basil  
8 chicken drumsticks  
3 tablespoons butter

Serves: 4

Cooking Time: 55 minutes



## Directions

1. Preheat oven to 350 degrees F.
2. Place flour in a shallow dish. In a second shallow dish, beat eggs with milk, just until mixed. In a plastic bag, mix together bread crumbs and seasonings.
3. Dredge chicken in flour, one or two pieces at a time, coating evenly. Dip floured chicken pieces into egg mixture, then place in bread crumb mixture; close bag and shake to coat well.
4. Place butter in a large baking dish and melt in oven. Arrange chicken in a single layer over melted butter, turning to coat both sides.
5. Bake 25 minutes; turn chicken and bake an additional 25 minutes, or until golden brown and no pink remains.



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# Barbecued Drumsticks

Barbecue is a long-time Southwestern favorite that has really caught on around the country and it's easy to taste why!

## Ingredients

Serves: 4

Cooking Time: 1 hr

10 chicken drumsticks (about 2 pounds total)  
1/2 teaspoon salt  
1/4 teaspoon black pepper  
1 cup barbecue sauce  
1 teaspoon hot pepper sauce  
2 teaspoons dried oregano  
2 teaspoons ground cumin

## Directions

1. Preheat oven to 375 degrees F. Coat a 9- x 13-inch baking dish with cooking spray; add drumsticks and sprinkle with salt and pepper.
2. Bake 30 minutes.
3. In a small bowl, combine remaining ingredients. Remove drumsticks from oven and pour barbecue sauce mixture over them. Return to oven 30 additional minutes, or until juices run clear and no pink remains.



## Notes:

We like drumsticks, but any chicken parts will work here, even a whole chicken cut into eighths.

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# Napa Valley Chicken

A splash of white wine, sun-dried tomatoes, and artichoke hearts will turn ordinary chicken breasts into a taste of Napa Valley wine country. Our Napa Valley Chicken will make you the toast of your own table.

## Ingredients

1/2 cup all-purpose flour  
1/4 teaspoon salt  
1/4 teaspoon black pepper  
4 boneless, skinless chicken breast halves (1 to 1-1/2 pounds total)  
4 tablespoons olive oil  
1/3 cup dry white wine  
1 (3-ounce) package sundried tomatoes, reconstituted according to package instructions, sliced  
1 (14-ounce) can artichoke hearts, drained, quartered  
1 lemon, cut in half

Serves: 4

Cooking Time: 15 minutes



## Directions

1. In a shallow dish, combine flour, salt, and pepper; mix well. Dip chicken in flour mixture, coating completely.
2. In a large skillet, heat oil over medium-high heat. Add chicken and sauté 3 to 4 minutes per side, or until golden. Stir in wine, sundried tomatoes, and artichokes.
3. Squeeze lemon over chicken and cook 2 to 4 minutes, or until sauce begins to glaze and no pink remains in the chicken.



## Notes:

Chilled [Couscous Salad](#) or [French Roasted Potatoes](#) will really complement your Napa Valley Chicken.

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# Chicken Piccata

This easy chicken dish that hails from Italy gets its classic flavor from the splash of lemon, the elegance of white wine, and garden-fresh parsley.

## Ingredients

1/2 cup all-purpose flour  
1 tablespoon chopped fresh parsley  
1/2 teaspoon salt  
1/4 teaspoon black pepper  
6 tablespoons (3/4-stick) butter, divided  
6 boneless, skinless chicken breast halves (1-1/2 to 2 pounds), pounded to 1/4-inch thickness  
1/2 cup dry white wine  
4 tablespoons lemon juice  
2 tablespoons capers

**Serves:** 6

**Cooking Time:** 15 minutes



## Directions

1. In a shallow dish, combine flour, parsley, salt, and pepper; mix well.
2. In a large skillet, melt 1 tablespoon butter over medium heat.
3. Coat the chicken evenly with flour mixture then sautee in batches over medium-high heat 2 to 3 minutes per side, or until golden, adding more butter as needed. Remove to a plate and keep warm.
4. Add wine, lemon juice, capers, and remaining butter to the skillet; mix well, and return cooked chicken to the skillet. Cook 3 to 4 minutes, or until sauce begins to thicken. Serve chicken topped with sauce.



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# "Drunken" Chicken

This is like one of those fancy tropical drinks... you know, the ones with the rum, lime juice, and cream? But baked on top of chicken, it'll really impress your company. Oh...and made this way, you don't need a straw.

## Ingredients

Serves: 4

Preparation Time: 30 minutes

Cooking Time: 40 minutes

4 boneless, skinless chicken breast halves (1 to 1 ¼ pounds), flattened to ½-inch thickness

¼ cup light rum

¼ teaspoon ground nutmeg

1 tablespoon soy sauce

1 tablespoon lime juice

1 tablespoon brown sugar

¼ teaspoon crushed red pepper

⅛ teaspoon ground ginger

2 tablespoons butter

1 (4 ounce) can sliced mushrooms, drained

1 cup (½ pint) sour cream

## Directions

1. Place chicken in a single layer in a 7- x 11-inch glass baking dish; set aside.
2. In a small bowl, make a marinade by combining rum, nutmeg, soy sauce, lime juice, brown sugar, crushed red pepper, and ginger. Mix well and pour over chicken. Cover chicken and refrigerate 30 minutes, turning once.
3. In a large skillet over medium heat, melt butter. Remove chicken from marinade, reserving excess marinade, and saute chicken until cooked through and golden. Remove chicken to a serving platter and keep warm.
4. Add mushrooms and reserved marinade to skillet and heat 1 to 2 minutes. Gradually add sour cream, stirring to blend. Cook sauce over low heat 5 to 10 minutes, or until slightly thickened; serve over chicken breasts.



## Notes:

Just before serving, sprinkle with additional nutmeg, if desired.

# Chicken Alfredo

Talk about temptation! Who could resist the creamy flavor combo of chicken baked in an Alfredo sauce?

## Ingredients

Serves: 6

Cooking Time: 35 minutes

2 eggs, lightly beaten  
1 cup Italian-flavored bread crumbs  
3 tablespoons olive oil  
6 boneless, skinless chicken breast halves (1 ½ to 2 pounds total)  
6 slices (6 ounces) mozzarella cheese (see Note)  
2 cups (1 pint) heavy cream  
1 cup grated Parmesan cheese  
2 tablespoons chopped fresh parsley  
1/2 teaspoon salt  
3/4 teaspoon black pepper

## Directions

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. Place eggs in a shallow dish. Place bread crumbs in another shallow dish. In a large skillet, heat oil over medium-high heat until hot but not smoking.
3. Meanwhile, dip chicken breasts in eggs then in bread crumbs, coating completely. Place chicken in hot oil and cook 6 to 8 minutes, or until lightly browned, turning halfway through cooking. Remove chicken breasts to prepared baking dish and top each breast with a slice of mozzarella cheese.
4. In a medium saucepan over medium heat, combine cream, Parmesan cheese, parsley, salt, and pepper and cook 3 to 5 minutes, or until mixture has thickened. Pour over chicken.
5. Bake 20 to 25 minutes, or until chicken is cooked through and cheese is light golden.



## Notes:

One-and-a-half cups of shredded mozzarella cheese or even an Italian cheese blend can be used instead of the mozzarella slices.

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# Blackened Chicken

This "down in the Bayou" easy recipe for Blackened Chicken will be a hit at your table! With just the right amount of spicy heat and juicy texture, it's sure to bring out the Cajun chef in you!

## Ingredients

Serves: 4

Cooking Time: 10 minutes

2 teaspoons paprika  
1 teaspoon crushed dried thyme  
1/2 teaspoon sugar  
1/2 teaspoon onion powder  
1/2 teaspoon garlic powder  
1/2 teaspoon salt  
1/2 teaspoon black pepper  
1/4 teaspoon cayenne pepper  
4-5 boneless, skinless chicken breast halves

## Directions

1. In a small bowl, combine all ingredients except chicken; mix well. Rub chicken breasts well with seasoning mixture.
2. Heat a large nonstick skillet over high heat. Add chicken and cook 2 to 3 minutes per side, or until no pink remains. Serve immediately.



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# "Let Us" Roast Chicken

At first glance you're going to think we've made a mistake in these directions - cover a chicken with lettuce leaves?! Yup! The lettuce helps hold in the moisture and keeps the spices from burning. It actually acts like the skin when the chicken roast is finished.

## Ingredients

**Serves:** 4

**Cooking Time:** 1 hr 5 minutes

1 whole chicken (2½ to 3 pounds), skin removed  
1/2 teaspoon paprika  
1/2 teaspoon garlic powder  
1/2 teaspoon onion powder  
1/2 teaspoon salt  
1/8 teaspoon black pepper  
4 large iceberg lettuce leaves, washed and patted dry

## Directions

1. Preheat oven to 350 degrees F. Place chicken breast side up in baking dish.
2. In a small bowl, combine remaining ingredients except the lettuce; mix well. Rub chicken evenly with spice mixture, then lay lettuce leaves over the top, curving it around and completely covering chicken.
3. Bake 65 to 70 minutes, or until juices run clear and no pink remains. Discard lettuce leaves before serving.



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# Beer Can Chicken

Saucy and flavorful, this easy recipe for a barbecue classic, Beer Can Chicken, will have everyone raving about this tender and moist grill favorite! If you've never cooked like this before, you have to give it a try.

## Ingredients

Serves: 4

Cooking Time: 1 hr

- 1/2 cup barbecue sauce
- 1 (12-ounce) can beer, half of beer removed (see Notes)
- 1 tablespoon dried basil
- 2 teaspoons paprika
- 1/2 teaspoon onion powder
- 1/4 teaspoon garlic powder
- 3/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1 (3- to 3-1/2-pound) whole chicken

## Directions

1. Preheat grill to medium-high heat. Add barbecue sauce to beer can.
2. In a small bowl, combine basil, paprika, onion powder, garlic powder, salt, and pepper; mix well and rub evenly over chicken.
3. Place cavity of chicken over beer can so that chicken is sitting on can, then place can (with chicken on it) on rack in center of grill.
4. Cover grill and cook 1 to 1-1/4 hours, or until no pink remains in chicken and its juices run clear (see Notes). Pour remaining sauce from can into a bowl, and serve with chicken.



## Notes:

This can be made with nonalcoholic beer or, for a different flavor, you could use a half-filled can of lemonade and rub the chicken with lemon-pepper seasoning. Cooking time will vary depending on the grill used.

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# Garlic Lover's Chicken

This chicken is juicy and flavorful, with a perfectly mellow garlic flavor. Serve Garlic Lover's Chicken tonight and enjoy the tastes of comfort.

## Ingredients

- 1 (3- to 3-1/2-pound) whole chicken
- 1/4 cup olive oil
- 1 tablespoon finely chopped fresh basil
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 garlic head, separated into cloves (about 15)

**Serves:** 4      **Cooking Time:** 1 hr 30 minutes



## Directions

1. Preheat oven to 350 degrees F. Place chicken in a roasting pan; set aside.
2. In a small bowl, mix together oil, basil, salt, and pepper; brush over chicken then place garlic cloves over and inside chicken.
3. Roast chicken 1-1/2 to 1-3/4 hours, or until golden and no pink remains, basting occasionally. Cut into pieces and serve with pan juices.



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# Hot 'n' Spicy Orange Chicken

You thought cooking lighter was boring but no way! Wait 'til you taste our Hot 'n' Spicy Orange Chicken.

## Ingredients

Serves: 4

Cooking Time: 1 hr 15 minutes

4 teaspoons soy sauce  
1/4 teaspoon salt  
1/4 teaspoon black pepper  
1 whole (2-1/2- to 3-pound) chicken, skin removed  
2 oranges, quartered  
1/2 cup orange marmalade  
1 teaspoon hot pepper sauce

## Directions

1. Preheat oven to 350 degrees F. Line a 9- x 13-inch baking dish with aluminum foil then coat with cooking spray.
2. In a small bowl, combine soy sauce, salt, and pepper. Rub inside and outside of chicken with mixture. Stuff chicken with orange quarters.
3. Place chicken breast-side up in prepared baking dish. Coat outside of chicken with orange marmalade and drizzle with hot pepper sauce.
4. Bake 1-1/4 to 1-1/2 hours, or until no pink remains and juices run clear. Discard oranges and drizzle chicken with pan juices before serving.



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# Roasted Chicken with Vegetables

Roasted Chicken with Vegetables is a classic family favorite, so gather everyone 'round for this go-to meal! You'll love it!

## Ingredients

Serves: 6

Chilling Time: 8 hrs

Cooking Time: 1 hr

1/3 cup olive oil  
1/4 cup lemon juice  
1/2 teaspoon dried oregano  
1 teaspoon salt  
1/4 teaspoon black pepper  
1 (3-1/2- to 4-pound) whole chicken  
2 carrots, coarsely chopped (about 3/4 cup)  
2 celery stalks, coarsely chopped (about 3/4 cup)  
1 onion, coarsely chopped  
1 cup chicken broth



## Directions

1. In a small bowl, stir together oil, lemon juice, oregano, salt, and pepper.
2. Remove giblets from chicken; reserve for another use. Place chicken in a shallow dish; pour oil mixture over chicken. Cover and chill 8 hours.
3. Preheat oven to 425 degrees F. Remove chicken from marinade, discarding excess marinade. Fold wings under; tie legs together with string, if desired. Place chicken, breast side up, on a rack in a shallow roasting pan. Arrange carrots, celery, and onion around chicken; add chicken broth to pan.
4. Bake 1 hour or until a meat thermometer inserted in meaty part of chicken thigh registers 180 degrees F.



## Notes:

You can cook the chicken in a slow cooker, although it won't brown like it does when oven roasted. Remove the giblets, and reserve for another use. Cut chicken in half, and season with salt and pepper. Place chicken, meaty side up, over vegetable mixture. Cover and cook on HIGH setting 3 hours or until a meat thermometer inserted into meaty party of thigh registers 180 degrees F.

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