

## **Persian (or Asian) Dry Rubbed Roast Chicken**

**Useful equipment:** a vertical roaster with a throw away foil pan underneath. If you don't have one of these, you may use an empty soda can half filled with some chicken broth.

**Advieh spice mixture:** In a small bowl mix together 4 Tblspn ground cinnamon and 1 Tblspn **each** ground cardamom, ground cloves and ground ginger. Store extra in small spice jar for future use.

### **Dry roast rub:**

In another jar or small bowl, combine:

- 1 Tablespoon ground ginger
- 1 Tablespoon Advieh spice mixture (for Asian, substitute Chinese 5 spice powder)
- 1 Tablespoon ground white pepper
- 1 ½ teaspoons salt

1. Wash whole roasting chicken. Let air dry for a couple minutes, then rub with dry rub mixture. Just put a little in your hands at a time, you won't need to use it all but be careful not to contaminate it so you can save it for future use.
2. Using the vertical roaster and/or soda can with chicken broth, position dry rubbed chicken with main cavity over can or roaster. Use the chicken drumsticks to help balance the chicken over the roaster & foil pan.
3. Roast in oven or in covered outdoor grill at about 400°F for about an hour. Use a thermometer to make sure chicken is properly cooked (160°F) but not overcooked. Let cool before cutting into serving pieces.

### **Do ahead tip:**

May be cooked ahead and rewarm – If you are going to rewarm, saved the cooking juices to pour over, cover with foil and rewarm. But this is best served fresh. Flavor of dry rubbed skin is outstanding!