

## BAKED CHICKEN

1. Chicken
  2. Rotisserie Spice
  3. Montreal Chicken Herbs
  4. Granulated Onion
  5. Granulated Garlic
  6. Sugar
  7. Dried Chopped Onion
1. Spread Chicken on a greased Cookie Sheet Pan, right side up.
  2. Place in hot oven (approximately 450 Fahrenheit) for approximately 15 minutes.
  3. This will get some of the juice out of the chicken and set it up for a little browning while it bakes.
  4. Take the chicken out of the sheet pan with tongs,
  5. Roll it in the juice that is in the pan,
  6. Place it right side up in a baking dish.
  7. When you have one layer of chicken,
  8. First sprinkle on the Rotisserie Spice,
  9. then the Montreal Seasoning,
  10. then the Granulated Onion,
  11. then the Granulated Garlic,
  12. and finally yet importantly, sprinkle on a little sugar.
  13. This item is not necessary, but I usually sprinkle a little dried chopped onion as the last thing.
  14. You can put another layer of chicken on top of this one if you have more chicken and repeat the process.
  15. Cover tightly and bake for approximately 1 hour and 30 minutes at 350 degrees Fahrenheit.