CP Whole Chicken in the Crock Pot



One onion

One whole chicken, giblets removed

2 tsp. paprika

1 tsp. salt

1 tsp. thyme leaves

1 tsp. garlic powder

1/4 tsp. cayenne pepper

1/4 tsp. black pepper

Quarter the onion and place it in the bottom of the crock pot. Remove giblets from chicken, and rinse and dry it. Meanwhile, in a small bowl, combine the spices. Rub over the entire chicken. Place the chicken on top of the onions in the crock pot. Cook on high for 4-5 hours or low for 6-8 hours. YOu'll know it's done when the chicken is falling off the bone.