

Elbabour Galilee

Entrance to old market, 04-6455596

www.elbabour-shop.com



Chicken with Pierina's Spice Mix

Ingredients:

juice of 1 fresh lemon
1 heaping teaspoon of Pierina spice mix
1 heaping teaspoon salt
1 large onion, cut into rings
1 whole onion, chopped
needle and thread
aluminum foil



Method:

1. Clean the chicken well and rub it with the lemon juice inside and out.
2. Rub Pierina Spice Mix into the chicken, inside and out.
3. Pre-heat oven to 170 Celcius.
4. Line a baking pan with aluminum foil, then fill the bottom of the pan with the onion rings.
5. Stuff the chicken with the chopped onion.
6. Sew the chicken closed with the needle and thread as neatly as possible.
7. Place the chicken on the onion rings in the pan.
8. Partially cover the chicken with foil, and place the pan on the lowest rack in the oven
9. Bake for ninety minutes
10. Check the chicken halfway through baking. You may have to add a glass of water to the pan to prevent the chicken from drying out. Alternatively, you can place an oven-proof dish filled with water at the bottom of the oven when you begin to bake the chicken. This will help keep the chicken moist.

Serve with rice, baked vegetables, salad or any other dish you desire.