

Killer Chicken

1 Fryer chicken
1 Onion, quartered
1 rib celery, quartered
2 bay leaves
1.5 Tsp. Onion salt
1 Tsp. Coarsely ground pepper
0.5 Tsp. Chili powder
2 Cups water
0.5 Cup white wine or cider vinegar
Preheat oven to 325°

Remove giblets and rinse chicken under cold water. Pat dry. Place onion quarters, celery and bay leaf inside cavity. Sprinkle entire chicken with onion salt, pepper and chili powder. Place chicken on rack in baking or broiler pan. Place water, white wine or vinegar and 2nd bay leaf in bottom of pan. Bake for about 1.5 hours, basting with pan juices every 30 min. Chicken is done when golden brown and fork removes easily. **It is important for chicken to cook on rack *over*, not *in* pan juices.**