

Dutch Oven Chicken

1 WHOLE CHICKEN

4 TBSP. SELF-RISING FLOUR

1 TBSP. SMOKY BROWN BBQ (WEBER SEASONING)

1/2 TSP. GARLIC SALT

1 TSP. MRS. DASH ORIGINAL

1/2 TSP. WEBER GARLIC AND HERB

1/2 TSP. CHRIS'S SPECIAL SEASONING PG. 140

1/2 TSP. POULTRY SEASONING

OLIVE OIL

2  CUP WATER

dry 

Mix above ingredients (minus the chicken) for your Rub! Pat chicken dry with paper towels and rub with olive oil well. Place spice rub all over chicken. Place in Dutch oven breast down with 2 cups water. Add:

2 CLOVES GARLIC

ONE LARGE ONION SLICED

Cover and cook on lowest setting for 4 hours!

Add fresh peeled and quartered veggies to pot during last hour of cooking with 1/2 cup water or serve with sides.