

Happy Camper Chicken



Ingredients:

1 whole fryer
4-5 sages leaves
2 Rosemary sprigs
1 Orange
1 Lemon
5/C Happy Camper Spice

Directions:

Cut the fryer in half, rinse with cold water.

Make small slit behind leg and insert the chopped Sage and Rosemary.

Separate the breast meat and the like amounts of the herbs between layers of the meat.

Cut your Orange and Lemon in half, use the juice from one half of each fruit to cover the chicken half.

Cover with a good dose of Happy Camper Kid Spice.

Roast on a medium heat on the upper rack of your BBQ for about 1 hour and twenty minutes until golden brown.

Serve with corn on the cob, fruit slices and macaroni salad.