



Easy Slow Cooker “Rotisserie” Chicken made with Rustlin’ Rob’s Pig Squeal Seasoning

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INGREDIENTS:

1 whole chicken (about 4-5 lbs.), insides removed

4 tbsp. [Rustlin’ Rob’s Pig Squeal Seasoning](#)

(aluminum foil, or thickly-sliced onions or vegetables)

DIRECTIONS:

Rinse the chicken thoroughly and pat it dry with paper towels.

Rub the seasoning all over chicken — on the outside skin, the inside cavity, and (if you’re feeling brave) on the chicken breasts underneath the skin.

Roll up a few small balls of aluminum foil to cover the bottom of the slow cooker (or thickly slice some onions, and/or veggies) place them on the bottom of your slow cooker bowl to serve as a “rack” for the chicken, so that it doesn’t have to cook in the juices that will accumulate in the bottom of the slow cooker.

Place the chicken on top of the aluminum foil (or veggies), pressing it down a bit if need be for the lid to fit.

Cover and cook on low for 6-8 hours, or on high for 4-5 hours until the chicken is cooked through and reaches an internal temperature of 160 degrees F.

Carefully remove the chicken from the slow cooker (it may be so tender that it falls apart on you), discard the bones, and serve the chicken as desired.