

Crispy Baked Chicken

Serves 2

- 2 tsp dark brown sugar
- 2 tsp smoked paprika
- $\frac{3}{4}$ tsp kosher salt
- $\frac{1}{4}$ tsp black pepper
- $\frac{1}{8}$ tsp ground cayenne
- 2 chicken leg quarters, patted dry



1. Heat the oven to **165°C**.
2. In a small bowl, stir together the **brown sugar, paprika, salt, black pepper** and **cayenne** with a fork or your fingers. Rub the spice mix all over the chicken.
(Do this step 1 to 12 hours ahead. Refrigerate uncovered, then bring to room temperature before cooking.)
3. Place the chicken on a parchment-lined baking sheet, skin side up. Bake, without flipping, until the chicken is cooked through and the skin is crisp, **1 hour to 1 hour 15 minutes**. Eat the chicken with pan drippings spooned over top.