

Broiled Chicken Deluxe:

- 2 to 2.5 broiler-fryer, split
- 1 halved lemon
- 2 Teaspoons salt
- .25 Teaspoon black pepper
- .5 Teaspoons paprika
- .5 Cup melted butter
- 2 Teaspoons sugar
- 1 whole chicken

Wipe chicken as dry as possible. Rub entire surface of chicken with cut lemon, squeezing out some juice. Sprinkle with mixture of salt, pepper, and paprika. Coat with melted butter, then sprinkle with sugar.

Place chicken in broiler pan and flatten pieces out. Place in broiler as far away from heat as possible, and cook 35 to 40 minutes. Baste occasionally with butter.

Serves 6