Lemon Herb Rotisserie Chicken

Ingredients:

* 1 whole chicken (make sure to take out the neck and other parts from the inside of the chicken)
* 4 Lemons
* 7 cloves of garlic
* Rosemary (I used dried because it is all I had, but fresh would be better)
* 2 Tbsp of butter
* 1/4 tsp of garlic powder

Directions:

1. If you want, line your crock pot with the crock pot liners.
2. Cut the ends off of two lemons, and slice in half. Cut another lemon in quarters (for the inside) and slice the other lemon (for between the skin and meat and for the top). Place them in the bottom of your crock pot, stuff the middle of each one with a clove of garlic. Sprinkle the top of the lemons and garlic with rosemary.
3. Mix the butter, garlic powder, and more rosemary today until it is like a paste (set aside).
4. Take the insides out of the cavity of the chicken and rise off the chicken. Separate the skin from the breast and rub between the skin and meat with the butter mixture. Place the lemon slices where you rubbed the butter, reserving some to put on top later.
5. Stuff the cavity with lemon wedges and 3 cloves of garlic.
6. Place the chicken in the crock pot, place left over lemon slices on top, and sprinkle with rosemary.
7. Cook on low 6-7 hours or on high 4-5 hours.