



DINING SERVICES

Rotisserie Chicken

4-6 Servings

Ingredients

- 1 small whole chicken about 3.5 to 4 lbs
- 1 tablespoon olive oil
- 3/4 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- salt and black pepper to taste

Instructions

1. In a small bowl, combine paprika, smoked paprika, garlic powder, onion powder. Add 1 teaspoon salt and 1/2 teaspoon pepper (more or less to taste) and mix well.
2. To prepare the chicken, dab the skin dry with paper towels.
3. Rub the outside of the chicken with olive oil and season generously with the spice mixture.
4. Gently fold the wings behind the chicken. Using kitchen twine, tie the legs together. Ensure the cavity is empty.

To Cook on a Rotisserie

1. Center the chicken on a rotisserie spit. If using a grill rotisserie, preheat to medium heat, 350°F. (see notes for **oven directions**).
2. Cook chicken for 18-22 minutes per pound, or until the chicken reaches 165°F on a meat thermometer. A 3.5lb chicken will cook for 60-80 minutes.
3. Once the chicken has reached the right temperature, turn off the heat and allow the chicken to rotate for 15 minutes without heat.
4. Remove from the rotisserie and serve.

To Roast in the Oven

1. Preheat oven to 450°F. Place chicken, breast-side up, in a cast iron skillet or in a small dish.
2. Roast 12 minutes, reduce heat to 350°F and cook an additional 60-70 minutes or until chicken reaches 165°F.
3. Rest 15 minutes before carving.