

Betty's Rotisserie Chicken cooked by Rick & Betty



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In this video, Betty and Rick demonstrate how to make Rotisserie Chicken on an outdoor grill. The chicken is seasoned and placed over a heated grill, rotating until it is done. The meat is tender and juicy, and this is a great alternate to regular grilled chicken.

Ingredients:

one 4-pound chicken
extra virgin olive oil
freshly ground sea salt
freshly ground black pepper

Open the bagged chicken and remove the giblets from the inner cavity. The giblets are not used for this recipe. Rinse the chicken in clear water and place in a container that is large enough for you to season the chicken. Trim any excess fat from the chicken (although some fat is good for basting the chicken as it cooks). Pour olive oil over the chicken and spread it with your hands all over, including the inner cavity. Grind sea salt and black pepper over the chicken, and rub it over all parts, until the chicken is well-coated with olive oil and salt and pepper. Now, place the chicken on the spit, which fits on your grill. Place the spit on the grill, when the temperature of the grill is about 350 degrees. Turn on the switch to make the spit rotate. Close the grill and cook 1 ½ to 2 hours, or until the internal temperature is 175 degrees at the thickest part of the meat. (Note: The chicken is not cooked over direct flame; it is cooked by indirect heat.) Remove from spit, carve as desired, and place on a nice serving platter. Serve immediately. We hope you enjoy this Rotisserie Chicken! Love, Rick & Betty ♥♥♥♥♥