

ROTISSERIE CHICKEN

Courses: Main Dish

Categories: Chicken

Ingredients

1 Whole Chicken

1 TBSP Salt

1/4 C Butter

1 TBSP Paprika

1/4 TBSP Black Pepper

Directions

Season the inside of the Chicken with a pinch of salt. Place the chicken onto the spit, and set grill to high. cook for 10 minutes. During that time, quickly mix together the butter, salt, paprika, and pepper. Turn the grill down to medium and baste the chicken with the butter mixture. Close the lid and cook for 1 1/2 hours, basting occasionally, until the internal temperature reaches 180* F, in the thigh meat. Remove from the rotisserie and let stand for 10-15 minutes before serving.