



COOKING MANUAL
Chicken

ROTISSERIE
GAS-FIRED VERTICAL SPIT



WHATCOM
WS-GVR

Wood Stone

WOOD STONE CORPORATION
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA

Toll Free (800) 988-8103
Tel (360) 650-1111
Fax (360) 650-1166

www.woodstone-corp.com
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CHICKEN BELL CHOIR

(1 EA.) Chicken Bell Hanger Assembly with S-Hook

(2 EA.) Chicken Bell Hanger Assembly



Clean the chicken. Loosen the skin around the breasts and legs, using your finger to gently separate the skin from the meat.



Tuck the herb blend beneath the chicken skin and spread it evenly across the breast and legs.

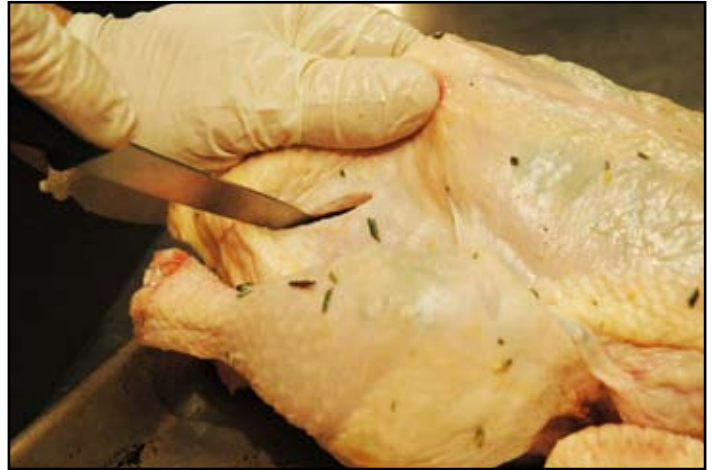


To truss the chicken: tuck the wing tips beneath the chicken breast.





Make a small incision in the skin opposite from the thigh, and tuck the end of the drumstick through it.



Repeat with the other side, so that both drumsticks are securely tucked into the skin around the cavity.



Sprinkle the entire exterior of the chicken lightly with salt.





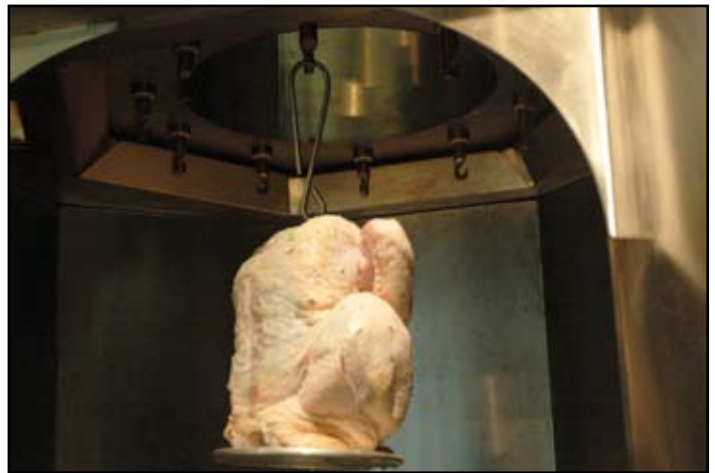
TOOL: Chicken Bell with S-Hook



Using a chicken bell with an s-hook attachment, insert the s-hook into the lower cavity of the chicken and pull it through the other side. Once the chicken bell has been completely inserted, the chicken should be able to rest upright on the bell.



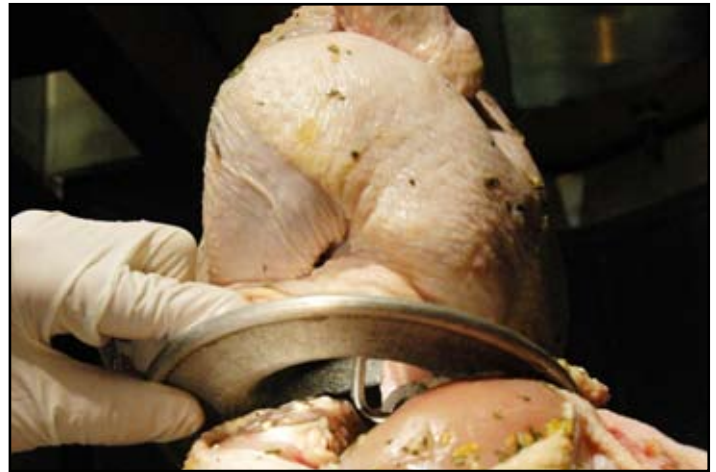
Load the chicken in the rotisserie, using the s-hook to hang the chicken from one of the rotisserie ceiling hooks.





To hang a “choir” of chickens, duplicate the prep process of the first chicken, utilizing a chicken bell without an S-Hook for the remaining chickens.

Use the hook located on the underside of the chicken bell to hang each subsequent chicken. You may hang up to 3 chickens in a choir.



TOOL: Chicken Bell (no S-Hook)

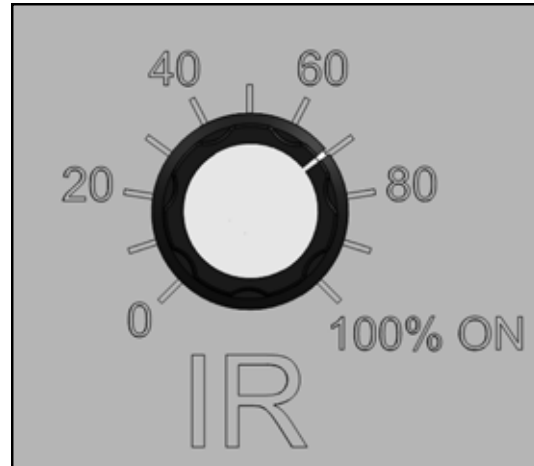


Once all the chickens are hung in the rotisserie, press the **START** button.





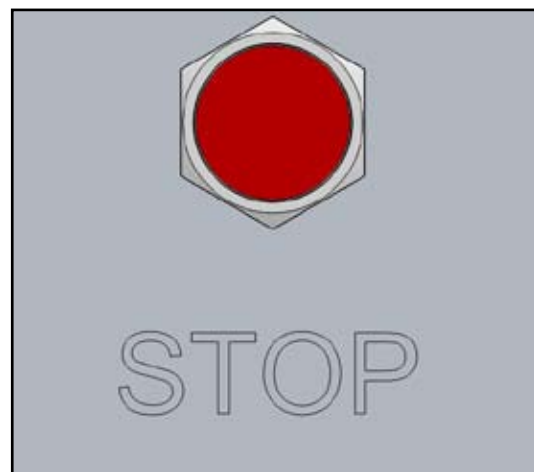
Set the **IR CONTROL KNOB** to 70. This means that the IR burner will fire 7 minutes out of each 10 minute cycle.



Depending on seasoning and temperature of the chickens before loading, a choir of 3-4-lb. chickens will cook to 165 degrees in 50-75 minutes.



When the chickens reach the desired temperature, press the **STOP** button.





Open the rotisserie door and carefully remove the chicken choir from their hook in the rotisserie.



Allow the chickens to rest for 10-15 minutes, then serve.





Rotisserie Roasted Chicken

Serves 4

This recipe has become a staple of the Wood Stone test kitchen; time and time again our Rotisserie Roasted Chicken gives us the best chicken we've ever tasted. The rotisserie's open flame produces the crisp, honey-colored skin we're so fond of, and its tender, seasoned meat elevates a humble roasted chicken to perfection.

Ingredients

- 1 ea. 3-4 lb. chicken
- 1 Tbsp. fresh rosemary, minced
- 2 tsp. garlic, minced
- 1½ tsp. [Searing Seasonings](#)
- 2 tsp. lemon zest, minced
- 1 Tbsp. Kosher salt

Method

Rotisserie: IR Control Knob set to 7

- Remove the innards from the chicken. Rinse the chicken inside and out and pat dry, trimming any excess fat from the chicken.
- Starting at the breast end, gently force your fingers between the skin and meat of the chicken. Loosen the skin all the way down the breast to the leg joint, being careful not to tear the skin.
- Combine the rosemary, garlic, Searing Seasonings, and lemon zest. Using 2 tsp. of the rosemary mixture, evenly spread the mixture under the chicken skin, covering the breast and extending all the way to the leg joint. Repeat on the other side so that there is an even layer of seasoning beneath the skin of the chicken, from the breasts back to the drumsticks.
- Sprinkle the Kosher salt over the surface of the chicken.
- Place the chicken on a chicken bell and cook in the rotisserie until the internal temperature of the meat reaches 165 degrees, or your desired temperature.
- Remove the chicken from the rotisserie and let it rest for 10 minutes before carving.