

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 Seasoning
2 tsp.	lemon zest, minced
1 Tbsp.	Kosher salt

Method

Rotisserie: 5-10-in. Flame Height

- 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.
- Remove the chicken from the rotisserie and let it rest for 10 minutes before carving.



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