

Rotisserie Chicken

Wash and brine your chicken with your favorite dry brine and place on the rotisserie rod. Truss the chicken once it's on the rod and use pliers to tighten the fork screws. Prepare the Caliber Pro Kamado Smoker by filling the blaze basket accessory 3/4 full of lump charcoal and a handful of apple chips at the top. Put a drip pan at the bottom of your grill to catch the juices for use as a baste after the chicken is cooked. Wear heat protective gloves when inserting the rotisserie rod and chicken. Let the rotisserie run for about an 75 to 90 minutes while basting with olive oil periodically. To check the doneness, turn rotisserie motor off and insert the thermometer into the thickest part of breast with temperature reaching 165 (+/- 5 degrees). Rotisserie chicken on the Caliber Crossflame Silver or Pro gas grill should be cooked on HI initially, and then MED once skin darkens. Cook time and doneness is similar to cooking on the Pro Kamado. Enjoy!

Ingredients:

One 8 lb. chicken or two 4.5 lb. chickens

Olive oil

Your favorite meat dry rub or just salt and pepper

For the video of rotisserie chicken on your Caliber Pro Kamado visit our YouTube Channel at:

www.youtube.com/user/CaliberGrills



CALIBER
APPLIANCES

For more great tips like us at:



© Caliber Appliances 2016, P/N 30617 rev. 7-2016



For more great recipes or Caliber information, visit:

caliberappliances.com/culinary

info@caliberappliances.com * (714) 848-1349