

## Big Green Egg Rotisserie Chicken



\* Recipe courtesy of Big Green Egg

### Ingredients

- 2 whole medium to large free range chickens of equal size
- 6 sprigs of rosemary
- Handful of sage
- Handful of thyme
- Rapeseed Oil
- Sea Salt

### Directions

Step 1 – Set up your EGG for direct rotisserie cooking, with the rotisserie ring in place and the motor unit plugged in. The target temperature of the Egg should be 180°C-200°C.

Step 2 – Make sure the giblets are removed from the chicken, then pat the skin dry. Add the rosemary, sage and thyme into both chicken cavities.

Step 3 – Remove the top fork from the rotisserie spit. Place the first chicken on the spit, securely skewering the bird onto the bottom fork, making sure there are no loose limbs. Add the second chicken to the spit and skewer it with the top fork, then tighten the wing screws. Cover the chicken all over with the oil and sprinkle with salt.

Step 4 – Make sure the birds are placed in the centre of the spit, allowing it to turn in the rotation grooves. Turn on the motor and watch the birds rotate. After a full rotation, check that the chickens are secure and positioned correctly.

Step 5 – Close the Egg and roast the chickens until you have reached a minimum target internal temperature of 72 °C. Once cooked, remove the rotisserie from the Egg, remove the chickens from the spit and cover the chickens tightly with foil to rest for at least 10 minutes before carving and serving.

