

## Rotisserie Chicken

### Ingredients:

1 (4-5 Lb.)	Whole roasting chicken
1 Tbsp.	Olive oil
1 tsp.	Salt
½ tsp.	Pepper
Optional	Assorted fresh herbs

### Method of Preparation:

1. Remove chicken from packaging and rinse under cold water; pat dry with paper towel and let sit on a baking sheet for about 10 minutes at room temp to air dry. Preheat the oven to 375°F.
2. Rub chicken with oil and season with the salt and pepper. If using fresh herbs, stuff a few sprigs into the cavity of the chicken and under the skin above the breast. Truss chicken and secure onto the rotisserie skewer according to manufacturer's directions; make sure the chicken is clamped tightly between each rotisserie fork and the legs are tucked into the forks as well. Set skewer onto the rotisserie rack and turn the motor on. Cook for 1 ¼ to 1 ½ hours or until internal temperature reaches at least 165°F, taken in the thickest part of the chicken.
3. Remove chicken and skewer from rotisserie rack and let cool 5-10 minutes then remove the skewer. Slice chicken and serve immediately.