



# Snow Day Rotisserie Chicken

**Yields:** 4-6 servings **Prep time:** 20 minutes **Cook time:** 1.5-2 hours

## Ingredients:

- 2 whole chickens (approx. 5.5 lbs each)
- 2 tablespoons kosher salt
- 2 tablespoons black pepper
- 2 tablespoons garlic powder
- 2 tablespoons paprika
- Canola oil

## Equipment:

- Monument Grill with rotisserie attachment
- Rotisserie spit and forks
- Thermoworks RFX meat probe
- Butcher's twine
- Cutting board

## Instructions:

1. **Prep the Chickens:** Truss the chickens securely using butcher's twine. Rub them with a light coating of canola oil, then generously season with the salt, pepper, garlic powder, and paprika.
2. **Set Up the Grill:** Prepare your Monument Grill for rotisserie cooking. Remove the grates and preheat the grill to 350°F.
3. **Rotisserie Time:** Secure the chickens on the rotisserie spit, ensuring they are balanced. Insert the Thermoworks RFX probe into the thickest part of a thigh.
4. **Cook to Perfection:** Cook the chickens until the internal temperature reaches 180°F. Monitor the temperature with the RFX probe. Increase the grill temperature to 450°F for the last 15-20 minutes of cooking to crisp the skin.
5. **Rest and Enjoy:** Once cooked, remove the chickens from the grill and let them rest for 10-15 minutes before carving.

## Fred's Tips:

- **Cold Weather Cooking:** Allow extra preheating time for your grill in cold conditions.



- **Crispy Skin:** Towards the end of the cook, increase the grill temperature to crisp up the skin.
- **Don't Peek!** Resist opening the grill lid too often to maintain consistent heat.