

ROTISSERIE CHICKEN

12/5/2022

Yield: As Needed

Shelf Life: Seasoned - 8 hours
Hot on the Line - 1.5 hours
Cooked and Chilled (Whole Chicken) - 4 days

Equipment: Elastic chicken ties, rotisserie chicken spits, rotisserie, gloves, shaker, sheet tray, cooling grate

Ingredients

3 each Whole Chicken
1/3 cup Taste Buds Chicken Rub

Procedure

1. Remove the chickens from the case, and allow the excess juice to drain off.
2. Wrap the elastic ties around the bird so the wings and legs are secure.
3. Secure 3 chickens on a chicken rotisserie spit.
NOTE: To ensure proper seasoning, exactly 3 chickens must be placed on each spit at this point. If your rotisserie spits are big enough for an extra bird, it must be added later in the recipe.
4. With a sheet tray and cooling grate underneath, **evenly sprinkle 1/3 cup of Chicken Rub over the 3 chickens.** Do not cake up the spice or leave any unseasoned areas.
NOTE: If your rotisserie allows, you can now add seasoned chickens to other rotisserie spits.
5. Place the seasoned chickens in the rotisserie, and set a timer for 1 & 1/2 hours.
Begin to check the temperature when the timer sounds, and continue to check every 10 minutes until the thickest part of the the thigh reaches 180 degrees. This time may vary from 1.5 hours to 2 hours depending on your rotisserie and the setting of the flames.
6. When done, remove the chickens from the spit, and transfer to the **warming drawers with false bottoms. Store in drawers breast side up. Do not stack.**
7. **Set a rotisserie holding timer for 1.5 hours.**

NOTE: If there are any birds that have been seasoned but have not been cooked, the seasoning must be thoroughly rinsed off AT CLOSING. The unseasoned birds can then be stored on a COVERED sheet tray in the walk-in and can be used the next day.

C: Skin intact; Medium to dark brown skin; Seasoning evident
T: Moist; Visible clear juices running from meat
F/A: Fresh cooked poultry aroma; No sour odors; Salty, fresh poultry profile
HR: Hotel pan with false bottom in warming drawer (breast side up); 180°
SL: Seasoned - 8 hours; Hot on the line - 1.5 hours; Cooked and chilled - 4 days