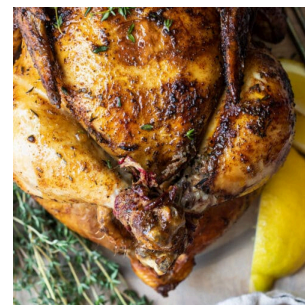


How to Make Rotisserie Chicken

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Learn how to make rotisserie chicken at home with my super simple spice rub (4 ingredients plus salt & pepper). Or, recreate that same delicious flavor for your next oven-roasted chicken!



Course	Main Course
Cuisine	American
Prep Time	5 minutes
Cook Time	1 hour 10 minutes
Total Time	1 hour 15 minutes
Servings	6 servings
Calories	359kcal
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Ingredients

- 2 teaspoons paprika
- 1 1/2 teaspoons dried thyme
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and freshly ground black pepper
- 1 (4 to 5 pound) whole chicken (see note 1)
- 2 tablespoons olive oil

Instructions

To prepare the chicken:

1. In a small bowl, whisk together the paprika, thyme, garlic powder, onion powder, and salt and pepper to taste (I like 1 teaspoon salt and 1/2 teaspoon pepper). Remove giblets and truss the chicken (this is recommended for even cooking, see note 2).

To make the chicken in a rotisserie:

1. Skewer the trussed chicken. Rub the spice mixture all over the outside of the chicken (no olive oil necessary).
2. Insert the rotisserie skewers into the rotisserie. Cook according to rotisserie manufacturer's instructions (for my Cuisinart rotisserie, it's one hour on the "Rotisserie" setting). Remove from rotisserie and let rest 10 minutes before carving.

To make the chicken in the oven:

1. Move an oven rack to the lowest position and preheat oven to 425 degrees. Place the trussed chicken in a roasting pan, baking dish, or cast iron skillet. Brush the outside of chicken with olive oil. Rub the spice mixture all over the outside of the chicken.

2. Bake uncovered until the internal temperature reaches 165 degrees, about 70 to 80 minutes. Baste the chicken periodically (every 15-20 minutes, see note 3) with accumulated juices or olive oil. Remove from oven and let rest 10 minutes before carving.

To keep the rotisserie chicken warm:

1. Place in a slow cooker for up to 8 hours on the lowest possible heat setting.