

Spit-Roasted Chicken



Serving: 6



Preparing Time: 15 min



Total Duration: 115 min

Ingredients

- ♦ 1 whole chicken
- ♦ Herbs
- ♦ 3-4 cloves garlic
- ♦ Salt and pepper
- ♦ 1-2 tbsp cooking oil or melted butter (for basting)
- ♦ Rotisserie spit

Directions

- ♦ Season a whole chicken inside and out with herbs, garlic, and spices.
- ♦ Secure it firmly on a rotisserie spit and position it over medium-hot coals.
- ♦ Rotate slowly for 90 minutes, basting occasionally with butter or oil until the skin is crispy and golden and the meat is juicy inside.

Notes

A whole chicken seasoned generously with herbs, garlic, and spices, slow-rotated over glowing coals for crispy golden skin and incredibly juicy meat, a rustic campfire classic that feeds a crowd.

