

National Rotisserie Chicken Day

Directions: Try making your own rotisserie chicken at home!

Ingredients

- 1 (3 pound) whole chicken
- 1 pinch of salt
- 1/4 cup of butter (melted)
- 1 tablespoon of salt
- 1 tablespoon of paprika
- 1/4 tablespoon of black pepper

Directions:

- Season inside of chicken with a pinch of salt. Place chicken onto a rotisserie and set the grill on high. Then cook for 10 minutes.
- While the chicken is cooking, mix together butter, 1 tablespoon of salt, paprika, and pepper. Grill the chicken on medium and baste chicken with the butter mixture.
- Close the lid and cook, basting occasionally until the chicken is cooked through (about 1 to 1.5 hours).

