



CLASSIC BBQ RUBBED ROTISSERIE CHICKEN

Servings: 4

Prep Time: 5 minutes

Cook time: 2 hours

INGREDIENTS:

1 x 2.3 - 2.5kg chicken

FOR THE SPICE RUB:

2 tablespoons paprika

2 tablespoons brown sugar

1 tablespoon sea salt

2 teaspoons onion powder

2 teaspoons garlic powder

1 teaspoon cayenne

1 teaspoon dried oregano

1 teaspoon black pepper

It's so easy to make your own spice rub at home, and you can swap ingredients according to what you have in the cupboard. That said, don't hesitate to use this method combined with your favourite shop-bought rub! The chicken is perfect with coleslaw and sweet pickled gherkins.

METHOD:



1. Combine all the rub ingredients in a bowl and mix well.
2. Rub the spice mix evenly all over the chicken, inside and out.
3. Turn on the centre two burners of the Outback Jupiter BBQ, and adjust to a low flame.
4. Skewer the chicken on the rotisserie attachment, place it over the heat and ...

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METHOD CONTINUED:



...turn on the motor. If the chicken rubs against the grill, remove the centre section. Close the lid and allow to cook, checking occasionally, for around 2 hours, or until cooked through (an instant-read thermometer should register 74C).

5. Once the chicken is cooked, remove from the rotisserie and allow it to rest for 15-20 minutes before carving.

