Rotisserie Chicken

HEARTY

YIELD 2–4 servings
ACTIVE 30 min
TOTAL ≈1 h 30 min + overnight

EQUIPMENT
Charcoal grill + rotisserie · Chimney starter · Foil drip pan · Wire rack + sheet pan · Butcher twine · Probe thermometer

#	INGREDIENT	MASS	VOLUME	PROCEDURE
NIGHT BEFORE				
1	Whole chicken Kosher salt (Diamond)	1.8 kg 18 g	≈4 lb 2 tbsp	Pat the chicken dry. Salt it all over, outside and in the cavity. Refrigerate uncovered on the rack over the sheet pan overnight (≈12 h).
COOK				
2	Charcoal briquettes		1 chimney	Fill the chimney with charcoal and light it.
3				While the coals light: poke holes all over the chicken with a skewer, especially the fatty thigh areas. Tuck the wings under and truss the legs. Run the spit through the cavity and lock it with the forks.
4	Charcoal briquettes*, per side*		¼–⅓ chimney	Once the coals are covered in gray ash, bank them in two piles on either side of the grate with the foil pan between. Add the extra charcoal to each pile and let it ash over. Target: 425–450 °F in the grill.
5	Butter*, melted*	28 g	2 tbsp	Mount the spit and brush the chicken all over with butter. Cover and cook until the skin is deep brown and the breast reads 155–160 °F, 30–45 min.
6				Rest 10 min. Remove the spit, carve and serve.

NOTES

- Also check the thickest part of the thigh (≥175 °F (79 °C)). Some cooks report the center lagging behind the breast.
- Lump charcoal burns hotter than briquettes for even more browning.