

Rotisserie Peruvian Chicken

The aroma that wafts through the air as the Peruvian Chicken gently rotates on the rotisserie is simply amazing and will have mouths watering in eager anticipation!

Ingredients:

1 whole chicken, (about 4 pounds)

¼ c. white vinegar

3 Tbsp white wine

3 Tbsp canola oil

2 Tbsp garlic powder

2 Tbsp Spanish paprika (can substitute with regular paprika)

4 tsp ground cumin

2 tsp black pepper

1 tsp freshly ground sea salt

Juice of 1 lemon

4 c. cold water

Combine vinegar, wine and oil with garlic powder, Spanish paprika, cumin, black pepper and salt, mixing well to form a paste. Set aside

In a large bowl, add cold water and the juice from one lemon. (I actually toss the squeezed lemon halves right on into the water too!). Trim chicken of excess or loose fat. Wash chicken thoroughly with lemon water. (NOTE: You don't want to skip this step...the lemon water really elevates the flavour in the meat!). Pat chicken dry with paper towel and using your fingers, gently separate the skin above the breasts

Spoon a small amount of spice mixture under loosened skin and massage into breasts meat. Place chicken in large zipper lock baggie and add remaining spice mixture. Seal baggie and manipulate chicken in baggie until completely coated – rub mixture into every nook and

cranny! Place baggie with chicken in it, in refrigerator for at least 2 hours. (The longer the chicken marinates, the more flavour there will be). Cautionary note: don't marinate for longer than 24 hours – chicken are fickle things!

Remove chicken from refrigerator after minimum of 2 hours and let rest at room temperature for an hour. After an hour, remove chicken from baggie and using butcher's twine, truss chicken from neck to up under breast meat. Pull string taut to plump up chicken breasts and tie string in a knot. Next, wrap string around ends of legs, bringing legs tightly together – tie string into a knot. Secure chicken onto rotisserie skewer and place rod onto rotisserie heat over medium high grill.

NOTE: Rotisserie chicken should be cooked over 'indirect heat', meaning that burners on either side of chicken are on but burners directly below chicken are off.

Let chicken roast for approximately 1 hours, 30 minutes. You can check for doneness by inserting a meat thermometer into the thickest part of the chicken thigh – chicken is cooked at an internal temperature of 165 degrees Fahrenheit.

Remove chicken from rotisserie rod and let rest for 10-15 minutes to let juices redistribute. Carve and serve. (Peruvian Rotisserie Chicken is often served with a very simple dipping sauce: combine ½ c. mayonnaise, 2 Tbsp mustard and 2 Tbsp. lime juice – stir to combine.) Enjoy!!