

ROTISSERIE INSTRUCTIONS

FIRST READ EACH STEP THOROUGHLY BEFORE PROCEEDING TO THE NEXT STEP

Recommended materials needed:

<input type="checkbox"/>	Meat Thermometer
<input type="checkbox"/>	Lighter / Matches
<input type="checkbox"/>	Lighter Fluid
<input type="checkbox"/>	20 lbs of Coal
<input type="checkbox"/>	(2) Sets of oven mitts
<input type="checkbox"/>	(2) Towels
<input type="checkbox"/>	6ft or longer table
<input type="checkbox"/>	Table covering
<input type="checkbox"/>	Cutting board



<input type="checkbox"/>	Carving knife
<input type="checkbox"/>	Tongs or carving fork
<input type="checkbox"/>	Garbage bag
<input type="checkbox"/>	5-gallon bucket
<input type="checkbox"/>	Coal bucket
<input type="checkbox"/>	(2) Pans
<input type="checkbox"/>	Plate/Platter
<input type="checkbox"/>	BBQ Sauce if desired
<input type="checkbox"/>	Hungry family & friends & Paul

Preparing the rotisserie equipment

1. Unfold the legs to the coal pan and set the pan upright on a level surface. Find a surface that can get splattered with grease. On the grass at the edge of a patio works great. Please beware the pan gets very hot so provide 3 ft of clearance on all sides of the coal pan.
2. Set each end of the rotisserie inside of each short end of the coal pan. One end should have the motor and ball and the other end should have a small bracket to hold the other end of the spit.
3. Hook up the rotisserie motor to an extension cord and test it to make sure you have power. Unplug it for now.
4. Open (1) 20 lb bag of coal and spread about 15 lbs of coal evenly along the inside of both long sides of the coal pan. There should not be any coal along the short side of the pan or in the middle of the pan.
5. Spray charcoal lighter liberally on the coal and light it. The coals are ready when they turn 25% white.
6. Remove the bag surrounding the chickens and pole.
7. **IMPORTANT – WRAP ALL EXPOSED WOOD FROM THE POLE WITH FOIL** (to prevent burning)
8. Place the chickens/pole on the rotisserie. The pole has 2 ends – 1 with a metal cap and the other without. The end with the cap has a slot that should be inserted on the rotisserie end with the motor and ball.
9. Plug in the rotisserie unit – The chickens should now be rotating.

The Cooking Process

10. Continually monitor the chickens as they rotate on the spit over the coals. The skin should begin to brown. Add coals or remove coals as needed.
Plan on the following approximate cooking times: (This will vary depending on the amount of wind)
2 to 2 and ½ hours to cook all the chickens
11. Remember to use a meat thermometer. If the thermometer reaches at least 175° on each chicken thigh and breast you are done.

The Carving Process

12. Set-up your carving table on a stable surface and make sure the table is covered. Have the following handy - carving board, knife, fork/tong, pans, plate/platter, garbage bag/bucket, BBQ and/or Buffalo Sauce.
13. When the chickens are finished cooking they can be removed from the rotisserie. The pole will be extremely hot so use the hot mitts and/or towels. It works much better to have a 2nd person for one end of the pole.
14. Carry the chickens and pole over to the carving table. Do not let it sit on a plastic table long because it could melt it. Cut the strings and remove the pole.

15. At this time use a fork to stabilize each chicken as you cut off the pieces at the joints or use tongs and pull the meat from the bones. If the chickens were cooked to temp this should be pretty easy. You can add our sauce to the cut pieces or enjoy them plain.
16. Line the 5-gallon bucket with the garbage bag and put all the scraps in there.
17. Put the pans of chicken on the buffet table

You are done - Good job!

