

Rotisserie Grilling Overview

1. Read the manual for your grill and have a good working knowledge of your type of grill, rotisserie, features and attachments.
2. Get the attachments, prongs, skewer, baskets, drip pan, pliers, grilling gloves and foil paper.
3. Try these suggested flavoring tips – brine-marinated for chicken and turkey; dry rub and garlic cloves for ribs, steaks and chops; olive oil and herbs basting for fish and seafood.
4. Use a cooking chart for cooking time and temperature. Use a meat thermometer to check internal food temperature at the thickest part of the meat, away from bone and fat.
5. Charcoal or Gas Grill - Keep the lid closed most of the time for even cooking.
6. Add water or beer to a drip pan, if possible, to add flavor and keep your food moist. Also consider basting at intervals with a mix of olive oil, basil and fruit juices.
7. Use foil paper to wrap your meat if it seems to be 'burning' before it is fully cooked.
8. Prepare a side table or area with a chopping board and carving knife and pitch-fork.
9. Use oven mitts or grilling gloves to remove the spit from the grill.
10. Let cooked meat to rest for 10-15 minutes before serving.
11. Enjoy your food, roasted to a perfect crisp crust!
 - * Keep extra charcoal (charcoal grill) and batteries (portable rotisserie) available if needed.
 - * Use natural 'flavor' wood chunk like mesquite, wattle, hickory, red gum or oak to smoke meat.

Cooking Chart

Type of Roast	Time (hrs)	Internal Temperature in °F (°C)			Minutes per pound (lbs)**
		Rare	Medium	Well Done	
Leg of Lamb 5-8 lbs	2½ – 2½	130 (55)	150 (65)	160 (70)	30 **
Rib Roast 2-3 lbs	1 ¼ – 1 ¾	130	150	160 *	35 **
Boneless Shoulder 2 lbs	1½ - 2	130	150	160 *	35 **
Fryer Chicken 2-3 lbs	1 - 1¼	165 *	165 *	165 *	2 cups stuffing – 15 extra mins
Capon 5-8 lbs	1 ½ - 2	165 *	165 *	165 *	6 cups stuffing – 15 extra mins
Turkey 6-8 lbs	2½ - 3	165 *	165 *	165 *	2 cups stuffing – 15 extra mins

** Use minutes per pound to roast if the weight of your meat is not in the chart above.

* 'Done' poultry should be tender and no longer pink. Add an extra 15 min for *stuffed chicken or turkey*.

Note: Grilling times are for a covered grill. Add 20 minutes for an uncovered grill.

Cooking Notes -

