



**Delicious
Recipes**

*Powered by
Natural Gas*

Rotisserie Chicken and Potato Salad

INGREDIENTS

4 lbs whole chicken, giblets discarded and excess fat around the neck and tail trimmed

For the brine:

3/4 cup kosher salt (plus more for seasoning)

1/2 cup light brown sugar

3 shallots - rough chopped

3-4 garlic cloves rough chopped

1 celery stalk, rough chopped

Water

For the Potato Salad:

1/2 cup coarsely chopped fresh cilantro

2 tablespoons canola oil, plus more for the grill

2 pounds Yukon gold potatoes (5 to 6 potatoes)

2 teaspoons smoked paprika

Salt and pepper

1 cup diced celery (from 2 to 3 stalks)

1/2 small red onion, finely diced

1 tablespoon minced fresh cilantro

1/2 cup sour cream

1/2 cup mayonnaise

1 teaspoon yellow mustard

2 teaspoons pickles

Juice of 1/2 lemon

DIRECTIONS

1. Preheat the barbeque to 400°F.
2. Begin by creating a brine by filling a large bowl with water, salt, garlic, brown sugar, shallots and celery. Place the whole chicken in, cover and let brine in the fridge for 4-6 hours.
3. When ready, remove the chicken from the brine, rinse it off, and pat dry. Truss the chicken with cooking twine to protect the wings and legs from burning.
4. Secure the chicken to rotisserie spit and place on the barbeque. Brush the chicken with barbecue sauce and rotate and brush occasionally for even cooking.
5. Meanwhile, place your potatoes in a large bowl. Season with oil, smoked paprika, salt and pepper, and mix to coat evenly.
6. Place in a grill basket and place on the barbeque.
7. When ready, remove from the barbeque. Place your potatoes in a large bowl. Add mayonnaise, sour cream, salt and pepper, pickles, celery, red onions, mustard, lemon juice, and mix until coated evenly. Top with cilantro and serve.