



ROTISSERIE CHICKEN SALAD WITH RADISHES, SHALLOTS, AND CELERY

1 whole chicken
1/4 cup butter, melted
1 tbsp salt
1 tbsp paprika
1/4 tsp ground black pepper
1/2 cup radish, diced
1/4 cup shallots, minced
1 cup celery, diced
1 tbs dijon mustard
1/2 cup mayonnaise
1/4 cup rotisserie chicken jus
Fresh lemon juice and Chives



- Season the inside of the chicken with a pinch of salt.
- Slide the meat holders with the prongs facing towards the center the skewer bar. Push the skewer through the center of the chicken, and then slide the second meat holder (prongs toward the food) onto the skewer.
- Center the chicken on the skewer then push the meat holders firmly together. Tighten the thumb nuts of the meat holders with pliers.
- Open the hood, press the igniter button and then turn the Rotisserie control knob 90° counter-clockwise to the "ON" position. If the burner does not light within 4 seconds, turn the control knob to "OFF", wait five minutes and attempt to relight.
- Place the pointed end of the skewer into the square opening of the coupler. The other end of the skewer (round shaft end) rests between the rotisserie bearing wheels opposite to the skewer coupler, on the left side of the grill.
- Start the motor with the switch located on the right side of the control panel.
- Place the Alfresco basting pan underneath the chicken to collect some of the chicken jus. Cook for 10 minutes.
- During that time, quickly mix together the butter, 1 tablespoon of salt, paprika and pepper. Turn the grill down to medium and baste the chicken with the butter mixture.
- Close the lid and cook for 1 to 1 1/2 hours, basting occasionally, until the internal temperature reaches 180 degrees F (83 degrees C) when taken in the thigh with a meat thermometer.
- Allow the chicken to cool and remove all the meat. Place in a bowl.
- Add radishes, shallots, celeries, Dijon Mustard, Mayonnaise and Chicken Jus to the bowl. Mix well.
- Taste, adjust the seasoning and put in the refrigerator to cool for a couple hours.
- Right before serving, squeeze some lemon over the chicken salad and add some chopped chives. Taste and adjust seasonings.