

ROASTED CHICKEN

CHEAT SHEET

It feeds a crowd, looks impressive, and tastes amazing.

BIG GREEN EGG COOKING TEMP

350°F INDIRECT SET UP

FINAL CHICKEN INTERNAL TEMP

165°F INTERNAL (BREAST)

EGGCESSORIES

- ConvEGGtor
- Vertical Chicken Roaster
- Round Roasting Pan
- Thermometer
- _____
- _____
- _____

INGREDIENTS & PREPARATION

- Whole Roaster Chicken
- BGE Citrus & Herb Seasoning (our favorite)
- Olive Oil (or vegetable/canola oil)
- Smoking Wood Chips (fruit wood is suggested)
- _____
- Clean out the ash and top-off your Lump Charcoal.
- Remove chicken from fridge 1 HOUR prior.**

COOKING DAY OUTLINE

1. Light your Big Green Egg and dial-in your temperature to 350°F.
2. Once you're up to temp, add your smoking woods, add the convEGGtor (legs up), and then finally add the cooking grid.
3. Thoroughly pat dry the chicken. Cover with olive oil and generously season all sides with BGE Citrus & Herb seasoning.
For additional flavor, add seasoning under the skin.
4. If using a ceramic chicken roaster, pour about 6-8oz of liquid into the roaster. Then, if using a Roasting Pan, place the roaster into the pan.
5. Now, take your chicken and seat the cavity directly on top of the roaster, sliding it down until it sits properly.
6. Place the chicken/roaster configuration on the center of the cooking grid and shut the EGG dome.
7. Cooking should take 80-90 minutes, but check the internal meat temperature at the breast for 165°F.
8. Once you've reached the internal temperature, remove the chicken and roaster from the EGG. Be sure to let the chicken rest 10-15 minutes so the juices settle and reabsorb.

COOK TIME ESTIMATES

Approximately 20 minutes per pound of chicken at 350°F.

TIPS & TRICKS

Look for the "fresh, never frozen" label on packaged chicken.

Avoid chicken that is previously injected, as it can actually compromise texture and flavor.

Air-dry your chicken for at least 1 hour before roasting.

Truss your chicken to keep the drumsticks from drying out while the breast cooks through.

Use your drippings in the roasting pan for basting or gravy.

THE OUTDOOR HOME
Insider's Club