



QS54 - FLAVOR ROASTER

Instructions:

1. If using a 12 oz. can of beer or soda; crack open and take several large gulps leaving half of the beverage in the can. Place can on top of crossbar on inside of the rack. If using the provided stainless-steel cup, fill about 2/3 full and then place cup on top of crossbar on the inside of the rack.
2. Place thawed, whole seasoned chicken over the rack. Poke potatoes with a fork and skewer on prongs.
3. For best results and to avoid flare ups, use a non-perforated grill pan; or line a perforated grill pan with tin foil. Place rack with chicken and potatoes in the center of the grill pan.
4. Cook with indirect heat on a charcoal or gas grill at approximately 350 degrees F. Use Outset Grill Surface Thermometer (item # F810) to accurately read surface temperature.
5. Cook chicken 1-2 hours or until skin is golden brown and crisp. When chicken is fully cooked, internal temperature should reach 180 degrees F. Use Outset Poultry Thermometer (item # F807) to accurately read internal temperature.
6. When done, remove the rack and pan from the grill using protective grill gloves and let stand 5 to 10 minutes. Carefully remove the chicken and potatoes from the rack using utensils.
7. Carve and serve as desired.

