



YAKINIKU®
ORIGINAL JAPANESE GRILL

CHICKEN FROM THE SPIT

BY GRILLTIMSTER

Ingredients:

1 whole chicken (approx. 1.4 kg
/ 3 lbs)
1 zucchini
2 red onions
1 bulb of garlic
250 g baby potatoes
3 bell peppers (various colors)
A handful of cherry tomatoes
Olive oil
EldurApi Chicken Herbs

Supplies:

Marabu
Rotisserie spit
Drip pan
Heat deflector
Aluminium foil

Kamado set up:

indirect heat, heat deflector

Light a medium amount of charcoal and heat your YAKINIKU® Kamado to 180 °C. For this recipe, you will be working with indirect heat. Then, place your heat deflector in the Kamado.

Wash the vegetables and roughly chop everything: the zucchini, bell peppers, red onions, and halve the baby potatoes.

Slice the garlic in half (horizontally) and slightly crush the cloves.

Place everything in a large bowl, add the rosemary and thyme, drizzle generously with olive oil, and mix well.

Spread the vegetables in a drip pan that fits under the rotisserie – this not only catches the juices but also infuses them with that delicious BBQ smoky flavor.

Rub the chicken with olive oil and season it generously on all sides with the EldurApi Chicken Herbs.

Secure the chicken firmly on the rotisserie spit, making sure it's well balanced for even cooking.

Place the drip pan with the vegetables under the rotisserie on the heat deflector, and let the chicken slowly rotate above the veggies.

The chicken fat drips onto the vegetables – extra flavor guaranteed!

Let the chicken rotate until it reaches an internal temperature of 70°C (158°F), which should take about 1 to 1.5 hours.

Remove the spit from the kamado, set the vegetables aside, and take out the heat deflector.

Let the chicken rotate for another 5 minutes over the glowing coals for a deliciously crispy crust/skin.

Take the chicken off the spit and let it rest under aluminum foil for 10 minutes before carving. This helps the juices stay nicely in the meat.

Serve the juicy chicken with the grilled vegetables from the drip pan – everything infused with smoky flavor, herbs, and chicken fat – pure BBQ magic.