

**“PLAY-ACTION PASS” ROTISSERIE-STYLE CHICKEN** yields 4 portions  
recipe developed by The Clever Cleaver Brothers®

1 chicken  
CHOLULA® Hot Sauce

**Clever Cleaver® Italian Herb Medley**

2 tablespoons garlic powder  
1/2 teaspoon celery seed  
1 tablespoon oregano  
1 tablespoon parsley flakes  
1 tablespoon basil  
2 teaspoons sea salt  
1 teaspoon paprika  
1 teaspoon course black pepper  
2 teaspoons fennel seed

**Mixture for the Basting Tube**

1 cup strong red wine  
2 tablespoons Cholula Hot Sauce  
1 tablespoon Clever Cleaver® Italian Herb Medley  
4 cloves garlic

1. Fully thaw the chicken. Remove the neck, giblets, etc. and rinse chicken inside and out with cold running water. Pat the bird dry with paper towels. Rub inside and out with Cholula Hot Sauce.
2. Combine spices for the Clever Cleaver® Italian Herb Medley and reserve 1 tablespoon for later use. Rub the chicken inside and out with the remaining Clever Cleaver® Italian Herb Medley.
3. Assemble the Clever Cleaver® Chicken Roaster by connecting the Basting Tube and the drip pan. Mix together all the basting tube ingredients and place in the Basting Tube.
4. Insert the Lifter prongs into the poultry cavity, as per instructions in your manual, and position the bird sitting upright over the Basting Tube.
- 5a. If roasting in the oven, place the Clever Cleaver® Chicken Roaster with the seasoned bird in a preheated 375°F oven and roast until the internal temperature reaches 180° F. If you test with a meat thermometer, insert into the deepest part of the thigh without touching bone. You can also use a pop up poultry timer. Depending on your oven, the cook time is generally 15 to 20 minutes per pound. If you don't have the chicken roaster, place the chicken in a roasting pan and pour wine mixture into the cavity of the chicken. Roast until the internal temperature reaches 180° F.
- 5b. If roasting on the grill, make sure your grill lid can clear the bird when closed. It is best to use indirect heat. Move hot coals to the side. Using a two-burner gas grill, only fire up one burner on the opposite side of the Clever Cleaver® Chicken Roaster and keep the temperature on low. Using a three-burner gas grill, place the Clever Cleaver® Chicken Roaster in the center and light the two sides, keeping the temperature on low. Be careful to monitor the cooking temperature as grills have a tendency to drift to hotter or cooler temperatures when not monitored. Cook time will be affected by the drift.
6. When the bird is done, remove and let stand 10 minutes prior to carving with the Clever Cleaver® kitchen scissors.

**CAUTION!** Fluids in the basting tube and drip pan will be hot. The handle of the Lifter will be hot. Wearing a safety glove or oven mitt, carefully use the Lifter to safely remove the bird from the basting tube for presentation and carving.

**The Clever Cleaver® Chicken Roaster and Clever Cleaver® kitchen scissors are available at:**  
[www.clevercleaver.com](http://www.clevercleaver.com)