



Rotisserie Chicken Seasoning

Rotisserie Chicken Seasoning is a flavorful blend of spices that include salt, onion, sugar, paprika, and garlic.

This seasoning is most commonly used when roasting chicken in a rotisserie oven. It can also be used when grilling chicken, beef, fish or pork. It adds a unique flavor that's sure to impress when sprinkled on roasted potatoes or on grilled vegetables. This seasoning can be mixed with an acid such as white wine or cider vinegar to work a great marinade for all protein items.



680508 6/24 oz.

Recipe Ideas

2 cups Chicken Rotisserie Seasoning (you can add more or less depending on desired flavor)

10# of 8 cut, bone in chicken

2 onions, sliced thin

Heat oven to 375°. Rub all pieces of chicken with the rotisserie seasoning. Add onions over the top and roast in oven till done, about 45 min.