

Rotisserie Chicken with Pan Roasted Veggies

Ingredients:

1 (3-4) pound fresh whole chicken
¼ cup olive oil
4 stalks of celery cut into 3 inch pieces
4 carrots cut into 3 inch pieces
7-8 red potatoes, whole or sliced in half
12 pearl onions
1 large sweet yellow onion
2 sprigs of sage
Salt and pepper to taste
1 cup or can of chicken broth
1 cup Apricot Preserves
¼ cup Sherry Vinegar

Directions:

In a roasting pan, place cut vegetables. Drizzle olive oil over vegetables. Add sprigs of Rosemary, salt and pepper and place under chicken on the rotisserie. Clean whole chicken well and pat dry, season with salt and pepper.

Place chicken on rotisserie. Cook for about 1-½ hours at 350 degrees. (Note: With the Thermador Rotisserie oven, however, the chicken cooks in about 17 minutes! If using this oven, parboil the vegetables for about 3-4 minutes before placing them in a roasting pan in the oven.)

For the basting glaze, whisk together apricot preserves and sherry wine vinegar. Heat in microwave for about 20 seconds. Baste chicken and serve on a bed of roasted vegetables.