

WILLIAMS-SONOMA

Ultimate Chicken Roaster Instructions

1. Prepare your grill for indirect grilling. For use in the oven, preheat to 425 degrees Fahrenheit.
2. Start with your chicken on any prep structure (such as a cutting board), breast-side down.
3. Insert the tongs into the cavity of the bird, with the handle facing up.



4. Release the tongs' handle to automatically "hook" outside of the neck cavity. Special hooks on the tongs ensure a custom fit that holds the chicken securely in place. You should see the hooks coming out of the neck, locking the chicken in place. Then, connect the leg hook to the back of the tong and rest the two legs in the cradles – this will ensure that the bird cooks evenly.
5. Choose the correct frame orientation for your bird – tall for grills with high lids or wide for grills with short lids.
6. Hang the bird on the frame using the grooves and choose the perfect position for the size of your bird.



7. Vertical positioning is best for smaller birds; horizontal for medium-size; and angled for large.
8. Place the hanging bird on the grill – and roast to juicy, flavorful perfection. If you are using in the oven, place mounted bird on a baking sheet, then place in preheated oven.



9. Cook bird until the internal temperature reads 165 degrees Fahrenheit, roasting for approximately 1 hour for a 4 pound bird. Let the bird rest until the tongs are cool enough to remove (approximately 15 minutes).



Please visit our website to view our Ultimate Chicken Roaster instructional video for more information on how to roast the best chicken ever!