

Rotisserie Turkey Breast

1 whole turkey breast
salt and pepper



You won't be able to pass the rod through the breastbone, so just tuck it up as close as you can to the inside of it and set the forks really tight against the ends.

Tuck any loose flaps of meat and skin under the forks and pin them in place with toothpicks.

Place the rod on the rotisserie with the flame set very low. After about 5-10 minutes, when some juice starts coming to the surface, coat generously with salt and pepper.

Close the lid and leave it alone for about an hour. Check the internal temperature in the thickest part of the breast with an instant-read thermometer. Cook to 165 degrees, then pull it off the rotisserie and let it rest for 10 minutes.

Carve the breasts off in two large pieces, and slice the breasts. Keep the rest for soup or stock.