

## **Lemon and Bay Rotisserie Chicken with French Bread Salad**

*Chef David Bridges  
Bella Fresca  
Shreveport, LA*

**MAKES 2 TO 4 SERVINGS.**

**1 whole chicken (about 4 pounds)  
Herb mixture (recipe follows)  
Kosher salt  
Freshly ground black pepper  
1/3 of a loaf of French bread, torn into 3-inch pieces  
4 cups fresh spinach leaves  
1/2 cup paper-thin slices of red onion  
1/3 cup currants  
1 cup toasted pecans  
1/3 cup plum vinegar  
2/3 cup extra virgin olive oil**

Pull skin away from meat of chicken, being careful not to tear it off. Spoon the herb mixture between the skin and meat of the breast. Massage the chicken to spread the herb mixture around the inside of the bird. Liberally season the outside of the chicken with salt and pepper. Place the chicken on the rotisserie and cook over high heat (400°F) for 1 hour. Make sure there is a pan under the chicken to collect all of the drippings. When the chicken is done, set it aside and let it rest for 10 minutes.

While the chicken is resting, place the torn bread into a large salad bowl. Pour the reserved chicken drippings over the bread and toss the

**Louisiana** *cookin'*  
louisianacookin.com  
Authentic Recipes ~ Tasty Travels ~ Unique Culture

*Featured in the August 2006 issue of Louisiana Cookin'*

## **Lemon and Bay Rotisserie Chicken with French Bread Salad**

*(continued from previous card)*

bread to coat evenly. Toast the bread in a 375°F oven for 10 to 12 minutes or until the bread is brown. Place spinach leaves in the salad bowl and return the browned bread to the salad bowl. Add the red onion, currants, pecans, plum vinegar, olive oil and sprinkle in a little salt and pepper. Toss the salad and place in a serving bowl.

### **Herb Mixture:**

**6 large bay leaves**

**Zest of 1 lemon**

**6 minced garlic cloves**

**1/4 cup extra virgin olive oil**

**1 teaspoon kosher salt**

**1 teaspoon freshly ground black pepper**

In a small pan, toast bay leaves in a 350°F oven until lightly brown. Using a spice grinder, grind the leaves and place in a small bowl. Add the lemon zest, garlic, olive oil, salt and pepper to the ground bay leaves and stir the ingredients together.

**Louisiana** *cookin'*  
louisianacookin.com  
Authentic Recipes ~ Tasty Travels ~ Unique Culture

*Featured in the August 2006 issue of Louisiana Cookin'*