

Leantisserie Recipes

for any taste:

Turkey, Chicken, Pork and Lamb

With all of the summer parties that are being planned, Inventist wants to make sure you have a Leantisserie recipe that suits your taste, whether it's turkey, chicken, pork, or lamb. The recipes below are sure to knock your socks off.

If you have a delicious recipe of your own that you would like to see featured on our website, send it to us so we can try it out and tell all of our customers about your amazing creation.

Important: Food must be centered on the roasting rod. Be sure all food is centered and balanced. Use the roasting rod forks to help center and secure food on the roasting rod. You may also need to secure parts of the food, such as wings and legs, with cooking string or ties. Perform a trial run of the meat on the Leantisserie *before* you put it on your grill to ensure that the gears are engaged and the food is rotating evenly.

Leantisserie Turkey

Prep Time: 30 minutes | Cook Time: 3 hours

1 12-pound turkey—thawed

Seasoning

4 tablespoons lemon pepper

2 tablespoons fresh parsley—chopped

1 tablespoon celery salt

2 cloves garlic—minced

2 teaspoons black pepper

1 teaspoon sage

Stuffing

1 medium onion cut into 8 equal parts

1 carrot cut into thin disks

1 apple cored and cut into 8 thick slices

Mix together seasonings and rub over the surface and inside of a cleaned and dry turkey. For even more flavor, prepare the turkey the night before (overnight in the refrigerator) to let the seasoning permeate the meat. Stuff the turkey and place it securely on the Leantisserie roasting rod. Before you put the turkey on the grill, turn the Leantisserie on to make sure the meat is well balanced and tightly secured. Make sure the wings and legs are firmly tied against the turkey. Prepare your grill by removing the grate and placing a drip pan in the center. The pan should be big enough to hold the turkey itself.

Preheat the grill. If using a charcoal grill, make a medium fire around the drip pan; with gas turn the burners to medium. Half fill the drip pan with water, replace the grate, and place the Leantisserie with the turkey on the grill. Turn the Leantisserie on. The cooking times should be similar to that of a 350°F oven, so use the time chart on the turkey packaging as a guide. You will need to use a meat thermometer to be sure that the meat is done cooking. Remove the turkey from the grill when the internal temperature reaches 185 degrees F. Let the turkey stand 10 minutes before carving. The water in the drip pan is there to keep the drippings from evaporating away. If the pan goes dry add more water. Hickory, oak or alder wood chips are suggested if you wish to add an extra smoky flavor to your meat.

Sticky Chicken Leantisserie Style

Prep Time: 10 minutes, plus 4-6 hours to marinade | Cook Time: 3 hours, 30 minutes

2 (4 pound) whole chickens

2 onions, quartered

4 teaspoons salt

2 teaspoons paprika

1 teaspoon white pepper

1 teaspoon dried thyme

1 teaspoon onion powder

1/2 teaspoon black pepper

1/2 teaspoon garlic powder

1/2 teaspoon cayenne pepper

Mix together paprika, salt, onion powder, thyme, white pepper, black pepper, cayenne pepper, and garlic powder in a small mixing bowl. Remove giblets from chicken and discard. Rinse chicken cavity thoroughly, and pat dry. Rub chickens both inside and out with spice rub and place 1 onion into the cavity of each. Place in re-sealable bags and refrigerate for 4 to 6 hours or overnight, in the refrigerator.

Preheat the grill. Place the chickens securely on the Leantisserie roasting rod. Before you put the chickens on the grill, turn the Leantisserie on to test it to make sure the meat is well balanced and tightly secured. Cook chickens for 3 1/2 to 4 hours on indirect medium low heat, or until internal temperature reaches between 170 to 180 degrees. Remove chickens and let stand for 10 minutes before carving.

Take Out Style Leantisserie Chicken

Prep Time: 20 minutes | Cook Time: 45 minutes

1 whole fryer chicken

1/2 cup oil

2 tablespoon honey

2 tablespoon lime juice

1/2 teaspoon paprika

Seasoned salt to taste

Combine all ingredients, except the chicken, in a saucepan over medium heat. Mix until honey is completely melted and mixture is smooth. Remove giblets from chicken and discard. Rinse chicken cavity thoroughly and pat dry.

Preheat the grill. Place the chicken securely on the Leantisserie roasting rod. Before you put the chicken on the grill, turn the Leantisserie on to test it to make sure the meat is well balanced and tightly secured. Baste chicken with sauce. Cook for about 35 to 40 minutes at a temperature around 400 degrees F (medium-high) basting occasionally with sauce. When done until the internal temperature should be between 170 to 180 degrees. Remove the chicken from the grill and wrap tightly in foil. Let stand for about 10 minutes, then carve and serve.

Bourbon Leantisserie Pork Roast

Prep Time: 30 minutes, plus 12-15 hours to marinade | Cook Time: 4 hours

1 5-6 pound boneless pork shoulder

1 tablespoon kosher salt

Rub

2 tablespoons light brown sugar

2 teaspoons whole black peppercorns

2 teaspoons mustard seed

1 teaspoon paprika

1 teaspoon garlic powder

1 teaspoon onion powder

Mop

1 cup bourbon

1/2 cup light brown sugar

1 small onion, pureed

1/4 cup ketchup

1/4 cup corn syrup—preferably dark

2 tablespoons brown mustard

To make rub, place peppercorns and mustard seed in a coffee grinder. Pulverize and place in a small bowl. Add remaining rub ingredients. Season pork shoulder with rub, wrap in plastic and refrigerate for 12 to 15 hours. Let meat stand at room temperature 30-45 minutes before grilling. Season with kosher salt. As roast is resting, whisk ingredients for mop in a medium bowl. Set aside.

Preheat grill. Place the roast securely on the Leantisserie roasting rod. Before you put the roast on the grill, turn the Leantisserie on to test it to make sure the meat is well balanced and tightly secured. Cook over direct low heat for 3 1/2 to 4 hours until the internal temperature reaches at least 175 degrees F. After the first hour of cooking, apply mop every 20 minutes for the remainder of the cooking time. Remove roast from the grill, cover with foil and let stand 20 minutes before slicing.

Southwestern Style Leantisserie Pork Tenderloin

Prep Time: 10 minutes, plus 2-24 hours marinade | Cook Time: 40 minutes

2 whole pork tenderloins, about 1 1/2 pounds

2 garlic cloves, crushed

1 tablespoon vegetable oil

5 teaspoons chili powder

1 1/2 teaspoons ground cumin

1/2 teaspoon salt

Mix all ingredients, except pork, in a small mixing bowl. Coat tenderloins with mixture. Cover and refrigerate 2 to 24 hours.

Preheat the grill. Place tenderloins securely on the Leantisserie roasting rod. Before you put the tenderloins on the grill, turn the Leantisserie on to test it to make sure the meat is well balanced and tightly secured. Grill tenderloins over indirect heat for 30 minutes or until the internal temperature is between 155 to 160 degrees F. Let meat stand 8-10 minutes before slicing.

Greek Marinated Leg of Lamb

Prep Time: 20 minutes, plus 24 hours marinade | Cook Time: 2 hours

3 pound leg of lamb, boned and tied

3 tablespoons lemon juice

1/4 cup olive oil

2 cloves garlic, minced

1/2 teaspoon thyme

1/2 teaspoon oregano

1/2 teaspoon bay leaf

Salt and pepper to taste

Mix all ingredients, except lamb, in a small mixing bowl. Place lamb leg in a large shallow baking dish. Pour marinade over leg, coating completely. Cover with plastic wrap and refrigerate overnight.

Preheat the grill. Remove leg from marinade and discard the marinade. Thread lamb securely on the Leantisserie roasting rod. Before you put the lamb on the grill, turn the Leantisserie on to test it to make sure

the meat is well balanced and tightly secured. Place on grill over medium to medium low heat and cook until the interior of the meat reaches 145 degrees F, about 1 1/2 to 2 hours.