

# GRILLED SPATCHCOCK CHICKEN WITH CHIMICHURRI SAUCE

RECIPE BY CHRISTOPHER SINCLAIR-MCCALLA



Yield: 4 servings

- 4 lbs whole **chicken**
- 2 tsp ground **black pepper**
- 1 Tbsp **paprika**
- 2 tsp **garlic powder**
- 1 Tbsp **salt**, plus some to taste
- 1 cup **olive oil**
- ¼ cup **red wine vinegar**
- 2 cups **chopped cilantro**
- 1 cup finely **chopped parsley**
- 3 Tbsp minced **garlic**
- 2 Tbsp **red chilies**, deseeded and finely chopped
- 2 tsp **dried oregano**
- 2 Tbsp **lemon juice**, fresh
- **pepper**, to taste

**[Preparation]** Remove the backbone of the chicken. Starting at the neck area using kitchen scissors or poultry shears, cut along each side of the backbone towards the legs to remove it. Discard the backbone or freeze for soup stock. Then, using a sharp knife, cut down a quarter inch by the breastbone; spread the chicken out and turn over. Flatten the breastbone using the heel of your hand so that the meat is butterflied and even.

In a small bowl, mix together ground black pepper, paprika, garlic powder and salt. Sprinkle this dry rub all over the chicken; rub into skin. Set aside.

Preheat grill or smoker to medium heat or 325°F. (I'm using hickory wood chips.) Once the grill or smoker is heated, place the spatchcocked chicken rib breast down on direct heat for grill marks. Turn and put the bones down on the grill and cook for 50 - 60 minutes, covered, using indirect heat method, or until the internal temperature registers 165°F.

Remove chicken from grill or smoker and allow to rest 15 minutes before cutting up into pieces or shredding.