

# spatch- cocked grilled chicken

## Instructions



-in a small bowl, combine ingredients

-pat chicken dry using a paper towel. with your hands, coat the chicken with the spice rub

-heat your grill to medium high heat

-once grill is preheated, grill chicken skin side down, until golden brown, crispy, and lightly charred, about 5 minutes. turn heat down to low and flip the chicken over. continue to grill until skin is golden brown all over and juices run clear. this will take about an hour

-once chicken is cooked, remove from grill and let it rest for 10 minutes before carving

## Ingredients

1 tbsp brown sugar

1 tbsp salt

1 tbsp paprika

1tbsp garlic powder

1 tsp pepper

5 lb chicken, spatchcocked

## How to spatchcock a chicken

pat chicken dry with paper towels. arrange the chicken breast-side down with the neck facing towards you. using kitchen shears, hold neck and cut as close as you can along one side of the spine, separating it from the ribs. repeat on the other side of the spine. flip the chicken over so the breasts face up and the legs face out. using the palm of your hand, press along the breast bone. this should flatten the chicken completely.