

# Brined Roasted Whole Chicken - Spatchcock Method -

## INGREDIENTS:

- 1 Heritage Lane Farms Whole Chicken
- Meat Church Bird Bath Brine
- Texas Pepper Jelly • Craig's Chicken Seasoning
- Von Slick's Finishing Butter - Roasted Red Pepper
- Kitchen Scissors for spatchcock method

## DIRECTIONS:

1. **BRINE THE CHICKEN:** Mix 1 cup of *Bird Bath Brine* with ½ gallon of water. Fully submerge the chicken in the brine and cover. Let rest in the brine 12-24 hours (we did 24 hours)
2. Once the chicken is done in the brine, remove, pat dry and discard brine.
3. Preheat the grill to 350 degrees F
4. While the grill is heating, spatchcock the chicken.
5. **SPATCHCOCK METHOD:** Visit our social media to see a video of this method. Spatchcocking is a method of preparing the chicken for cooking. The method involves removing the backbone from tail to neck so that the bird can be opened out flat (also referred to as *butterflying*). This method results in a shorter cooking time. It also allows for easier access to the cavity and exterior of the chicken for seasoning purposes.
  - Place the chicken, breast-side down, on a cutting board.
  - The first step to flattening the chicken is to remove the backbone. You can use either a pair of poultry shears or kitchen scissors for this step. Cut along the right of the backbone from the tail to the neck.



- Next, cut along the left side of the backbone, just as you did on the right side. Freeze this removed backbone piece for future chicken stock or discard.
  - To flatten the bird, you need to break the breastbone. To do this, press down on each of the wings, at the same time until the bone cracks.
  - Your spatchcocked chicken is now ready to be seasoned and grilled.
6. Gently separate the skin from the breast with you hands.
  7. Place a generous pat of **Von Slick's Roasted Red Pepper Finishing Butter** between the skin and meat of each breast.
  8. Season the outside of the ENTIRE chicken generously with the **Texas Pepper Jelly Craig's Chicken Seasoning**
  9. Once the grill has reached 350 degrees F, place the prepared chicken on the grill and insert temperature probe into thickest part of the breast.
  10. Once the chicken reaches 165 degrees F (this took 2 hours) remove from the grill, and rub generously with **Von Slick's Roasted Red Pepper Finishing Butter**. Tent with foil and allow to rest for approximately 15 mins.

Simple and amazing! Enjoy!

#### **COOKING TIME and TEMPERATURE NOTES:**

The total cooking time was 2 hours with an **internal temperature of 165 degrees F**

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