



Rosemary Smoked Spatchcocked Chicken

This technique, splitting, then flattening a chicken, speeds up the cooking time, allows for even cooking, and results in a beautiful whole roasted chicken that can be the star of a perfect weekday meal or a versatile leftover to include in other amazing dishes. We love smoking with fresh rosemary for its soft, subtle smokiness and fragrance.

INGREDIENTS

1-Whole Chicken, approximately 3 pounds - gizzard, heart, and liver removed
Pine Street Market's Summer Spice
Kosher Salt
4 sprigs Rosemary

PREPARATION

- Preheat the Big Green Egg to 350°F direct heat.
- Place the chicken on a cutting board, breast side down. With sharp kitchen shears, remove the backbone. Cut the top of the cartilage between the breasts to allow the chicken to lay flat. Flip the bird over, skin side up, and twist and pin the tips of the wings under the tops of the breasts.
- Season the chicken inside and out with kosher salt and Summer Spice. Allow to rest on a plate for one hour.
- Place the chicken skin side down on the BGE. Add the rosemary directly to the coals. Cook for 15 minutes. Flip the chicken to skin side up and continue cooking for 20 minutes to an internal temperature of 165°F
- Remove the chicken from the BGE and transfer to a platter or cutting board. Allow the chicken to rest for 5 minutes before serving.



Chicken Cooking Tips

Most of us were raised to fear raw meat. Under cook chicken - you could get sick. Over cook meat - you just ruined dinner. Cooking meat can be fun; you just need to understand some basic rules:

- Chicken always cooks better skin-on and bone-in. The skin protects the meat from burning and drying out. The bone adds flavor and helps to maintain the natural shape.
- Similar to cooking steak, allow chicken to rest at room temperature before roasting to ensure even cooking. Allowing the chicken to come to room temperature will ensure the internal and external temperatures are similar, which will prevent the likelihood of achieving a beautiful sear with an undercooked center. A good rule of thumb is to allow the meat to rest on a plate on your counter for at least 30 minutes per pound. It's okay! Searing the meat will kill bacteria living on the surface of the meat.
- We recommend brining or dry rubbing your chicken. Why? Brining and dry rubbing makes lean meats, such as turkey, chicken, and pork juicier and more flavorful! How? Meat Science! Not only does the solution help prevent moisture loss during cooking but it also perfectly seasons the meat. We sell both Brines and Dry Rubs are available in our online store and our retail store in Avondale Estates, GA.
- Use a probe thermometer and test the thickest part of the chicken for the most accurate reading. The recommended temperature for poultry is 165°F.
- Adding a sauce or glaze to your chicken? We recommend adding it once the chicken reaches 155°F to avoid scorching the sauce.