

Spatchcock Grilled Chicken with Blood Orange

Source: Adapted from Michael Symon, *The Chew*

Servings: 4

Ingredients:

4 pounds Whole Chicken

Kosher Salt

Freshly Ground Pepper

Blood Orange Infused Olive Oil or the Juice of 2 Blood Oranges

Directions:

The night before: Place the chicken, breast side down, on a work surface. Starting at the thigh end, cut along 1 side of the backbone with kitchen shears. Turn chicken around; cut along other side. Discard backbone or save for stock. Flip chicken, and open it like a book. Press firmly on breastbone to flatten. Season the chicken on both sides well with kosher salt. Refrigerate overnight.

The next day. Remove the chicken from the refrigerator and let the chill come off of it, about 20 minutes. Place the chicken, skin side up, on a sheet and season with some freshly cracked pepper then drizzle it with a good amount of blood orange infused olive oil or olive oil and the juice of 2 blood oranges.

Pre-heat the grill to 250° F - 300° F using the charcoal of choice. When the grill comes up to temperature, place the chicken on the grill skinside down. Close the lid and let the chicken cook. Check at 30 minutes - the chicken should come off the grill easily. If not, cook some more.

Turn the chicken over and cook another 30 minutes. When the juices from the thigh run clear, the chicken is done. Remove from heat, cover lightly and rest for 10 minutes before cutting.