



## Spatchcocked Chicken

Recipe adapted from Better than Bouillon. For more information about Better than Bouillon, visit [betterthanbouillon.com](http://betterthanbouillon.com).

### Ingredients

1 (4 pound) whole chicken, backbone removed  
¼ cup vegetable oil  
2 tablespoons Better Than Bouillon® Organic Roasted Chicken Base  
½ cup ketchup  
½ cup dark brown sugar  
2 tablespoons apple cider vinegar  
1 tablespoon paprika  
1 tablespoon ORIGINAL Louisiana Hot Sauce  
1 teaspoon garlic powder  
1 teaspoon chili powder  
1 teaspoon ground black pepper

### Instructions

Lay the chicken flat, breast side up, onto a Perforated Grid lined with aluminum foil. Brush the chicken with the vegetable oil.

Mix the chicken base, ketchup, brown sugar, cider vinegar, paprika, hot sauce, garlic powder, chili powder, and black pepper in a small mixing bowl.

Rub the chicken under the skin and outside of the skin with the barbeque sauce. Cover the chicken with plastic wrap and refrigerate for 2 hours and up to 8 hours.

Set the EGG for direct cooking (no convEGGtor) at 400°F/204°C.

Remove the chicken from the refrigerator and let it rest while the EGG is heating.

Place the chicken onto the EGG skin side down. Grill for 15 minutes. Turn the chicken and continue to cook for 35 - 40 minutes or until the internal temperature reaches 165 °F/74°C.

Remove the chicken from the EGG and let rest for 10 minutes before slicing.

Serves 4