

Spatchcocked Chicken Two Ways

Recipe courtesy of Ray Lampe, Dr. BBQ

Ingredients

2 whole chicken about 4 pounds each, cut spatchcock style
Big Green Egg Citrus & Herb Seasoning
Big Green Egg Nashville Hot Seasoning

Sweet Chicken Brine (proportions are per chicken)

2 quarts hot water
1 cup kosher salt
1½ cup Sugar in The Raw
¼ cup powdered onion
¼ cup granulated garlic
2 tbsp black pepper
Ice, enough to bring brine to 1 gallon

One day before the cook, make the brine. In a deep container, combine the water, salt, sugar, granulated onion, granulated garlic, and pepper. Mix well until the salt and sugar are dissolved. Pour the ice into the bowl with the hot brine. Mix well. When the brine has completely cooled, place in the refrigerator for at least 4 hours until well chilled. Use immediately or keep refrigerated for up to a week.

At least 12 hours and up to 24 hours before you plan to cook, put the chicken in the brine and weigh it down to keep it completely submerged. Refrigerate until needed.

For the grilled chicken

Set your EGG for direct cooking, without the convEGGtor at 400°F/204°C.

Remove the chicken from the brine. Rinse thoroughly and dry well with paper towels. Season the chicken on all sides with the Big Green Egg Nashville Hot Seasoning.

Place the chicken on the cooking grid - meaty side up - and cook for about 15 minutes until well browned on the bottom. Flip the chicken and cook until golden brown on the skin side, about 15 minutes. Flip the chicken again and cook until it reaches an internal temperature of 165°F deep in the breast and 180°F in the thigh. Remove to a platter and tent loosely with foil. Let rest for 5 minutes. Carve to serve. Makes 4 servings

For the roasted chicken

Set your EGG for indirect cooking with the convEGGtor at 350°F/177°C.

Remove the chicken from the brine. Rinse thoroughly and dry well with paper towels. Season the chicken on all sides with the Big Green Egg Citrus & Herb Seasoning.

Place the chicken on the cooking grid meaty side up and cook for about 1 hour and 15 minutes until golden brown and cooked to an internal temperature of 165°F deep in the breast and 180°F in the thigh. Remove to a platter and tent loosely with foil. Let rest for 5 minutes. Carve to serve. Makes 4 servings

