

Posted on 17 September 2012

by ewfood

Spatchcock Chicken

Ingredients

1 whole chicken
2 oz. butter
1 teaspoon each of your favourite herbs, I like to use rosemary and thyme
1 tbsp. olive oil
Salt and pepper to season
16fl oz. white wine

Preparation Time
10
min
Cooking Time
60
min

Preparation

1. Place the chicken on a clean surface breast side down. Using a pair of poultry shears or sharp kitchen scissors cut along the right and left sides of the spine
2. Remove the spine that you have just cut off and set to one side. Consider your chicken spatchcocked
3. In a small bowl combine the butter, herbs and a pinch of salt
4. Carefully separate the skin from the chicken without removing it and stuff the buttery mixture between the skin and the meat
5. Rub the olive oil onto the outside of the chicken and season it well with salt and pepper. You can also add dried herbs to the seasoning
6. Place the chicken in a roasting tin and add wine. Cover the bird and bake it for 40 minutes
7. Remove the foil and continue baking for 15-20 minutes until the skin has gone a golden brown

Cooks Note

Preparation time: 10 minutes; Cooking time: 60 minutes