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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
