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BBQ Spatchcock Chicken

Ingredients

16 cups water
4 bay leaves
6 tbsp sea salt
2 tbsp sugar
3 tsp ground black pepper
3 tsp dried rosemary
1 chicken - spatchcocked
Olive oil
Black pepper
Onion powder

Preparation

1. In a saucepan bring a quarter of the water to boil and add the bay leaf, rosemary and pepper.
2. Cover the pot and remove it from the heat.
3. Allow this mixture to stand for 10 minutes.
4. Meanwhile dissolve the sugar and salt in the remaining water.
5. Add the herbed water to the sugar salt mixture and refrigerate overnight.
6. Soak the spatchcock chicken in this water for 4 - 6 hours in the fridge.
7. Rinse the chicken quickly and pat it dry with a paper towel.
8. Rub the chicken with the olive oil and season with the black pepper and onion powder.
9. Grill the chicken on each side for 10 minutes.
10. It is done when the juices run clear.
11. Fashion an aluminium foil tent and allow the chicken to rest covered for 10 minutes before serving.

Cooks Note

A '*Spatchcock*' chicken or '*Butterflying*' the bird :
Preparing the poultry for roasting or grilling by removing the backbone and sternum of the bird, and flattening it out before cooking.