



GRILLED BUTTERFLIED CHICKEN

Butterflying will help cook the chicken more evenly and it makes the carving much easier as well.

Serves 4 people

1 Chicken

Pat the chicken dry with paper towels and place it on a cutting board in front of you with the tail towards you. With your trusty kitchen shears (see Till's cooking tips at www.tills-tastes.com) cut along one side of the backbone. Repeat on the other side and remove the backbone. Open up the cavity and turn the chicken over. With your fist or palm of your hand press down on the breastbone and flatten the chicken (you may hear the breast bone crack).

1 tbsp Olive Oil

Drizzle on the bird making sure to cover the entire surface. Repeat on the other side.

2 tbsp Till's Rub

Sprinkle on the chicken and massage to cover evenly. Repeat on the other side.

Preheat your grill on medium. Place the chicken, breast side up, on the grill on indirect heat. Grill for 1 hour without moving if you have indirect heat on two sides of the bird. If you have the heat source on only one side, rotate the bird half a turn after 30 minutes.

After one hour turn the bird over to the breast side and finish cooking for 15 - 25 minutes depending on the size of the bird.

The final meat temperatures should read 145° F in the breast and 165° F in the thigh.

Set aside to rest for 10 minutes.

Carve and serve with Grilled Pineapple Salsa.



