

Derry Clarke's SPATCHCOCK BBQ CHICKEN.

1 Chicken spatchcocked
4 crushed Garlic Cloves
50ml Olive Oil

Cut Chicken in two down the back of the bird and flatten as per photo. Place Chicken in dish. Add Garlic & olive oil, & cover with cling film. Leave in fridge overnight.

2 tablespoons of tomato ketchup
1 tablespoon maple syrup or brown sugar
75ml orange juice
Add all ingredients to saucepot and put on a low heat until syrupy, & let cool down.

Heat your BBQ and place chicken bone side down on direct heat for 10 mins, move to cooler part of your BBQ indirect heat. Brush occasionally with the orange and ketchup glaze. Cook until cooked through (when the juices are clear or to 75°Celsius or higher)

For Garlic Butter mix together:
100g melted butter
2 crushed garlic cloves
1 tablespoon chopped parsley
Salt & Pepper

Place Chicken in a serving dish and pour over the garlic butter. Garnish with any vegetable – your favourite vegetables, potatoes & salads. Carrots cooked on a BBQ are also great.

NOTE: The bigger and juicier the Chicken the better the dish i.e. Cornfed as I used or an Organic Chicken.
Chickens that are already 'spatchcocked' are available to buy in most supermarkets.

Enjoy!