

Bourbon Herb and Garlic Roasted Chicken

Makes 4 servings

Ingredients:

1, 3 - 5 lb whole frying chicken
cracked black pepper
Kosher salt
4 cups chicken stock
1 Tablespoon butter
1 1/2 Tablespoon all purpose flour

For the marinade:

3 1/2 shots your favorite Bourbon
(I prefer Bullet)
1 cup canola or vegetable oil
1/2 cup chopped fresh garlic
4 Tablespoons chopped curly Parsley
3 Tablespoons chopped Rosemary
3 Tablespoons fresh Thyme leaves
2 Tablespoon chopped sage leaves
2 Tablespoon minced fresh Chives

(Reserve 1 Tablespoon of each herb, 1 teaspoon chopped garlic and 1 shot of Bourbon)

Combine all until mixed throughout, set aside.

Preparation:

Heat oven to 450°F.

Remove giblet bag from chicken and reserve. Wash chicken and dry. Trim excess fat from bird and remove tailbone.

Spatchcocking the Chicken:

Place the whole chicken breast side down, on a clean cutting board.

Remove the backbone by starting at thigh end and cutting along one side of backbone with kitchen shears. Then turn the chicken around and cut along other side.

As Chicken opens the breastbone will be visible in the center.

Using the back of the knife crack thru the breastbone, allowing chicken to split to each side.

Flip chicken over and flatten out, arranging wings and legs so they are in even positions on both sides.

Place chicken in large high sided container and rub bourbon herb garlic marinade all over. Allow chicken to marinate for 2 to 4 hours or as much to overnight.

Remove chicken from marinade, save marinade, and liberally apply fresh cracked pepper and salt all over chicken.

Place spatchcocked chicken on a wire rack over a roasting pan and spoon reserved marinade over the bird.

Place roasting pan in 450°F oven for 15 to 20 minutes to brown chicken. Reduce heat to 350°F and cook chicken for 30 minutes to 1 hr until a thermometer inserted into breast reads 165°F and juices run clear.

For the Bourbon Chicken gravy:

Sear reserved giblets in a saucepan until brown on all sides. Remove giblets and then using 1 shot of Bourbon, deglaze pan. Then add 1 Tablespoon of butter and melt. Then add 1 1/2 Tablespoon of flour and mix throughout. Add 4 cups chicken stock and bring to a simmer, sauce will thicken slightly. Add the reserved chopped herbs, 1 teaspoon garlic and salt and pepper to taste. Spoon gravy over roasted chicken and serve.

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