



EARTHWORKS
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Smoke-Roasted Flattened Whole Chicken

Ole' Sam likes this recipe a lot. It doesn't take that long, and everybody loves it. This recipe uses a spice rub that has one of my favorite spices in it: coriander. If you are cooking for a crowd you can do two chickens at the same time.

Ingredients:

(1-2) Whole chickens – about 3 pounds each
Kosher salt and freshly ground black pepper

For the Spice Rub:

(¼) Cup minced garlic
(¼) Cup crushed coriander seeds (you can substitute 2 tablespoons ground coriander)
(½) Cup chopped fresh herbs of your choice (thyme, oregano, rosemary, parsley – you can substitute dried herbs here – just use ¼ cup instead of ½)
(¼) Cup extra virgin olive oil
Kosher salt and freshly ground black pepper to taste

Combine in a small bowl and mix well

Build a multi-level fire by leaving one-third of the charcoal grate free of coals, and then banking the charcoal on the other two-thirds in a triangular shape.

After rinsing the chicken, place on a cutting board breast side up, and push down hard to flatten the bird as much as possible. I like to use a poultry shears and cut right down the middle of the backbone, butterflying the chicken so that it lays nice and flat. Season generously with salt and pepper, and rub all over with the spice mixture pressing down a little to make it stick good.

When all the coals are grey, add some pre-soaked hardwood chunks or chips and put the chicken on the part of the grill without coals, breast side down. Cover and check to see that your vents are open ¼ to ½. Cook for 30 minutes, then turn the chicken to breast side up and add some fresh charcoal. You can add some more soaked hardwood too. Cook another 30 to 45 minutes. Use your instant-read thermometer to check for doneness – you want to be at 175°.

When the chicken is done, take it off the grill, place it on a platter, cover loosely with foil, and let it rest for 15 minutes before carving.