

Grilled Half Chicken

A whole chicken, cut in half and grilled for a tender, moist, rotisserie-like chicken!

Yield:

6 servings (varies depending on size of chicken)

Ingredients:

1 whole chicken (4-6 pounds), cut in half (see video below)

4 cups water

1 tablespoon salt

1/2 tablespoon granulated garlic

1 teaspoon black pepper

To season:

Oil

salt

pepper

granulated garlic

paprika

Instructions:

1. Brine chicken by placing the chicken, water, salt, garlic, and pepper in a non-metal bowl in the fridge for 2-6 hours.

2. Drain chicken and rinse under cold water. Let stand for 30 minutes at room temperature. Preheat gas grill on high (or prepare charcoal grill).

3. Liberally coat chicken halves with oil. Lightly season with salt, pepper, granulated garlic, and paprika.

4. Place chicken skin-side-up on pre-heated grill grate and close the grill lid. Reduce grill temperature between low and medium-low. Grill for 50-70 minutes or until internal

temperature at the densest point is 180 degrees.

Optional: Grill chicken skin-side-down for the last 5 minutes for lovely grill marks on the outside!

The grilling time will vary depending on the size of your chicken, how cold the chicken was, how hot your grill gets, how many times you open the lid, etc. so it is very important that you measure the internal temperature of your chicken.



This recipe is from Tammy's Recipes.