

CRISPY SPATCHCOCK CHICKEN

on the **BIG GREEN EGG**

Prep time: 5 mins | Cook Time: approx 1 hour 45 mins | Grilling Temp: 350 F

*The easiest whole chicken recipe.. Season with Kosmos Q Dirty Bird seasoning and cook on the Big Green Egg.
The meat was juicy and the skin was nice and crisp!*

INGREDIENTS:

- 1 whole **Heritage Lane Whole Chicken** (approx 4-5 lbs)
- **Kosmos Q Dirty Bird Meat Dry Rub**

DIRECTIONS:

- Heat the Big Green Egg to 350 F.
- First, spatchcock the chicken by removing the backbone. To do this, take a sharp knife and cut along each side of the chicken's backbone.
- Once the backbone has been removed, flip the bird over, and press down breaking the breast plate. This will get the bird to lay completely flat.
- Pat the chicken dry, both sides, with a paper towel.
- Generously season both sides with **Kosmos Q Dirty Bird Meat Dry Rub**.
- Place the chicken on the Big Green Egg and cook for approximately 1 hr 45 mins.
- Remove the chicken once the internal temperature reaches 165 F.
- Cover and allow to rest for a 5-10 minutes. Carve up and enjoy!



DID YOU MAKE THIS RECIPE?



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