



# SPICY BBQ GLAZED SPATCHCOCK CHICKEN

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**Servings:** 1

**Prep Time:** 25 minutes

**Cook time:** 45-60 minutes

## INGREDIENTS:

1 large free range chicken

30g sriracha

15ml malt vinegar

75g BBQ sauce

15g sweet chilli sauce

60g runny honey

90g demerara sugar

10g black treacle

2 x minced garlic cloves

10g maldon sea salt

## METHOD:

1. Create the marinade – mix sriracha, malt vinegar, BBQ sauce, sweet chili sauce, honey, demerara sugar, black treacle, minced garlic cloves and sea salt in a mixing bowl.
2. Remove the backbone from the chicken by turning it over and cutting down either side of the spine with a sharp pair of kitchen shears.
3. Turn the chicken back over and flatten with the breasts facing up.
4. Remove the wing tips as these tend to burn very quickly.
5. Thoroughly brush the chicken with the glaze and leave to marinate for 3 – 24 hours.
6. Bring BBQ up to heat at roughly 200 – 225C .
7. Place the chicken in, skin side down to protect the meat from the flames.
8. Once seared and a nice char has been made flip the bird carefully and continue to cook on a low flame with the lid down.
9. Cook for 30 – 40 minutes, brushing with the glaze every 10 minutes throughout.



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### METHOD CONTINUED:

10. Check the bird by probing with a food thermometer. It must read 75C at the thickest point of the meat.
11. Let it rest for up to 15 minutes (don't worry the meat will stay very hot).
12. Carve and enjoy!