

# Glazed Spatchcock Chicken

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From Taste of Home

5 oz – 437 calories

- 1 cup white wine or chicken broth
- 1 cup apricot preserves or quince jelly
- 1 tablespoon stone-ground mustard
- 1 broiler/fryer chicken (3 to 4 pounds)
- 3/4 teaspoon salt
- 1/2 teaspoon pepper

1. In a small saucepan, bring wine to a boil; cook 3-4 minutes or until wine is reduced by half. Stir in preserves and mustard. Reserve half the glaze for basting.
2. Cut the chicken along each side of the backbone with shears. Remove the backbone. Turn the chicken breast side up, and press to flatten. Sprinkle with salt and pepper.
3. Prepare grill for indirect medium heat. Place chicken on greased grill grate, skin side down, covered, over direct heat 10-15 minutes or until nicely browned. Turn chicken and place over indirect heat until a thermometer in the thickest part of the thigh reads 170°-175°, brushing occasionally with reserved glaze mixture, about 30 minutes.

Main Course

Chicken, Grill