

# “Patti Cakes” Bakes

[patticakesbakes.blogspot.com](http://patticakesbakes.blogspot.com)

## Tuscan Lemon Chicken

adapted from Barefoot Contessa Back To Basics

1 (3/12 pound) chicken, flattened(see note)

kosher salt

1/3 cup good olive oil

2 teaspoons grated lemon zest(2 lemons)

1/3 cup freshly squeezed lemon juice

1 Tablespoon minced garlic(3cloves)

1 Tablespoon minced fresh rosemary leaves

Freshly ground black pepper'

1 lemon, halved

Sprinkle the chicken with 1 teaspoon salt on each side.

Combine the olive oil, lemon zest, lemon juice, garlic, rosemary, and 1 teaspoon pepper in a ceramic or glass dish just large enough to hold the flattened chicken. Add the chicken, and turn to coat. Cover the dish with plastic wrap and refrigerate for at least 4 hours or overnight, turning once or twice.

When ready to grill, prepare a hot charcoal fire on one side of a grill(or turn a gas grill on low heat). Spread 1/4 of the coals across the other side of the grill. Place the chicken on the cooler side skin side up, and weight it down with the dish you used for marinating. (I use a brick covered in aluminum foil) Cook for 12 to 15 minutes, until the underside is golden brown. Turn the chicken skin side down, weight again with the dish or brick. and cook for another 12 to 15 minutes, until the skin is golden brown and the chicken is cooked through. Place the lemon halves on the cool side of the grill, cut side down, for the last 10 minutes of cooking. Remove the chicken to a

plate or cutting board, cover with aluminum foil, and allow to rest for 5 minutes. Cut the chicken in quarters, sprinkle with salt, and serve with grilled lemon halves.

If you want to use the leftover marinade as a sauce, put it in a small saucepan and simmer it over low heat for 5 minutes.

**FLATTENED THE CHICKEN:** Stand the chicken upright and cut out the backbone with a large kitchen knife. Spread the chicken open on a board with the skin side down. Cut around and remove the breast-bone with a boning knife.

**PATTI NOTES:** This chicken is so moist and tender with lots of flavor. The de-boning process is not hard and worth it. It cooks so much faster. Delicious!!!!