

Spatchcock Chicken

So many people ask us about our name, it's about time that we pull the curtain back and showcase what we're all about with some amazing grilled grub. When we decided the name for our show, we wanted something edgy that would =make people lean in, and learn a little bit too. So we start with a cool cooking term, and that's how we got to Spatchcock, named after spatchcocking a chicken. The name is clean, just like our hands when we cook. The funk is named after the Rage Against the Machine cover Renegades of Funk, taking something cool and putting your own edgy, spicy spin on it. This chicken you're about to eat does all that and more - it rocks and is a real crowd pleaser. Our name represents all we believe in - great, inventive culinary ideas, music, arts and culture, and it's about sharing. Maybe flexing a little, too. Fire up some charcoal (or a gas grill), and immerse yourself in Spatchcock Funk.

Please note, we used charcoal, you can do the same cooking times with gas.

Ingredients for Spatchcock Chicken -

- 1 whole chicken
- 1/2 cup tequila (we used Teremana here)
- 1 cup freshly squeezed lime juice (5 to 6 limes)
- 1/2 cup freshly squeezed orange juice (2 oranges)
- 2 tablespoons chili powder (divided)
- 1 tablespoon of garlic powder
- 1 tablespoon of chopped jalapeno
- 1 tablespoon minced fresh jalapeno pepper (1 pepper seeded)
- 3 cloves of smashed garlic
- 1 tablespoon minced fresh garlic (3 cloves)
- 3 chopped green onions
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- Oil for grill

Directions -

- Using a good pair of kitchen shears, cut the backbone out of the chicken
- Lay the chicken down, breast side up, and press down on the breastbone with both hands, flattening out the chicken. This will help it cook more evenly
- Coat the chicken with the rub made of 1 tablespoon of chili powder, 1 tablespoon of garlic powder and salt and pepper
- Make the marinade: combine tequila, lime juice, orange juice, remaining tablespoon of chili powder, 1 Tbsp of minced jalapeño, 3 cloves of smashed garlic, 3 chopped green onions, stir vigorously
- Soak for 45 minutes to 3 hours (no longer, we don't want the citric acid turning the chicken from tender to mushy)
- On a charcoal grill, move all coals to one side so you can cook on direct and indirect heat (if using a propane grill, heat only have of the burners on one side)
- Spray the grates of the grill with a non-stick spray
- Place the marinated chicken, breast-side down, on the direct heat side of the grill for 4-5 minutes, when the skin is a nice crispy, golden-brown with some char it's time to flip

- Flip the chicken onto the indirect heat side of your grill, and grill for exactly 42 minutes
- Let the chicken rest for 10 before eating
- Start carving and let your guests eat their heart out

Bonus Tip - Because it's our nameday, there are two bonus tips... The first, you can spatchcock any bird, especially turkeys, to do some cool things in the oven with. Second, spatchcocked chickens can also be fried, and you can really use any marinade you want before grilling it our way, above. Make this dish your own.

Want more of that Spatchcock Funk energy? Check out and subscribe to our YouTube channel here:
<https://www.youtube.com/channel/UCmdJ-0IPD-hKDWJN5rJR08Q>