

# THE ULTIMATE CRISPY BACON-WRAPPED ROAST CHICKEN

Serves 4

## INGREDIENTS

### For the chicken:

- 1 whole chicken
- 2 tbsp butter
- 500g streaky bacon
- Salt and pepper, to season
- 2 tbsp honey
- 2 tbsp lemon juice

### For the potatoes:

- 1kg potatoes, cut into wedges and parboiled
- 1 tsp salt
- 1 tsp pepper
- 1 tsp garlic powder
- 1 tsp dried rosemary
- Salt and pepper, to season


### Serving suggestion:

Green salad

## METHOD

### For the chicken:

1. Place chicken breast-side down on a large cutting board with the neck facing towards you and pat it dry with paper towel.
2. Using good-quality kitchen scissors, cut along one side of the chicken spine, cutting close to the spine so that you don't remove any excess meat. Continue to cut about  $\frac{3}{4}$  along the spine on one side, then repeat on the other side of the spine. Hold the spine for leverage and continue cutting on both sides until spine is removed completely.
3. Flip the chicken so that the breasts face upward and the chicken legs splay outward on both sides. Using the palm of your hands, press against the breast bone with some force to flatten the chicken completely. The legs and breasts should be flat.
4. Rub the butter over the chicken skin and season to taste with salt and pepper.
5. Weave the bacon into a square shape. Lay the bacon weave over the flattened spatchcock chicken and secure with a toothpick at each corner.
6. Mix honey and lemon juice together and brush over the bacon and chicken skin to baste.

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7. Place the cobblestone in the fire grid and pick the fire grid up with the lifting fork. Light the cobblestone with a lighter. Wait for it to fully ignite before placing the fire grid back in the Cobb.
  8. After 5 minutes, cover with the grill grid, place the roast rack on top and place the bacon-wrapped chicken on the rack. Cover with the lid and allow to cook for 1-1½ hours (depending on the size), until golden and cooked through.

#### For the potatoes:

1. In the meantime, combine the salt, pepper, garlic powder and dried rosemary and mix with the parboiled potato wedges.
2. Halfway through the chicken cooking time, remove the roast rack and grill grid off the Cobb and place the potato wedges around the edge of the moat.
3. Once the chicken is cooked through and golden, remove the lid and lift the chicken off the grid and onto a wooden board. Allow to rest for 15 minutes.
1. Use the lifting fork to lift the roast rack and grid. Scoop the potatoes from the moat with a slotted spoon and place in a bowl lined with paper towel.
2. Remove the toothpicks from the chicken, carve it up and serving alongside the crispy potatoes and a green salad and ENJOY!