

# 5-INGREDIENT STICKY COLA SPATCHCOCK CHICKEN

Serves 6

## INGREDIENTS

1 whole chicken (1.2Kg), whole  
3 tbsp Worcestershire sauce  
 $\frac{1}{4}$  cup tomato sauce  
 $1\frac{1}{2}$  cups cola  
2 tbsp barbecue spice

## Serving suggestion:

Coleslaw  
Garlic Bread  
Freshly chopped parsley

## METHOD

1. Prepare the Weber Ocean Blue MasterTouch Charcoal Braai by removing the lid and opening all air vents. Remove the cooking grate and place the Weber Firelighters in the middle of the grid, cover with the Weber Chimney Starter, add the Weber briquettes and use a match to ignite the firelighters. When the charcoal is grey, about 25 minutes later, lift the chimney and use tongs to spread the coals on either side of the grid to create indirect heat in the middle. Place the cooking grate back on top.
2. In a pot over a medium heat, add in the Worcestershire sauce, tomato sauce, cola and barbecue spice rub. Stir to combine. Allow the mixture to simmer and reduce until it has thickened.
3. To spatchcock the chicken: Place the chicken on a chopping board with the breast side down. Using kitchen scissors, cut along each side of the backbone, removing the bone.
4. Place the chicken on a chopping board with the breast facing up and use your palm to push against the breastbone to flatten out the chicken. Use a brush to baste the whole chicken on both sides.
5. Tuck the tips of the chicken wings up and under the breast to prevent them from burning. Place on the middle of the grill, skin side up, attach the Weber Connect Smart Grilling Hub, close the lid and allow the chicken to cook using the “basic chicken” settings. Baste the chicken with the remaining sauce for the last 15 minutes.
6. Remove the chicken from the grill, transfer it to a serving board and allow to rest for 5-10 minutes.
7. Use a carving knife (we like the Russell Hobbs Nostalgia Finesse Carving Knife and Fork Forged) to carve the chicken into portions. Serve with coleslaw and garlic bread. Garnish with chopped fresh parsley and ENJOY!