

Grilled Chicken Under a Brick



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

1c orange juice	1t oregano, dried	1t Hungarian sweet paprika
1/3c lime juice	2 garlic cloves, minced	
1/4c lemon juice	1 whole chicken, butterflied	2 bricks, foil wrapped
2T olive oil		2 oranges, halved

Whisk juices, olive oil, oregano and garlic together. Pour into gallon sized zip~lock bag and add chicken. Refrigerate 24 hours.

Spray grill rack with non~stick cooking spray. Remove chicken from marinade, pat dry and rub with paprika.

Place chicken, skin side down, on grill. Place foil wrapped bricks on chicken. Close grill cover and grill until skin is crispy and brown, about 15 minutes. Remove bricks and turn chicken.

Replace bricks and continue cooking, covered, until chicken is cooked through, about 20 more minutes. Remove from heat and squeeze orange juice over cooked chicken.

Let chicken rest 10 minutes before serving.

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Debbie Spangler ~ Certified Personal Chef

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