

# SPOTLIGHT RECIPE

## GRILLED JALAPEÑO CHICKEN

- Combine the oregano, shallot, garlic, butter, olive oil, jalapeño, salt and black pepper in a food processor. Process to form a coarse paste. Carefully take out of the processor and place in a bowl; set aside.
- Place the whole chicken on a work surface, breast side down. Using kitchen shears, cut the chicken down the middle of the back, resulting in a butterflied chicken. If you do not have kitchen shears, carefully cut the chicken in half vertically with a knife.
- Heat the grill to medium high. Turn the chicken over, breast side up. Using your fingers, loosen the skin from the chicken breast, legs and thighs without detaching it.
- Spread 1/2 of the jalapeño paste under the skin. Spread the remaining jalapeño paste all over the outside of the chicken. Set aside.
- Pour the chicken broth and white wine in a small saucepan. Add a pinch of salt and pepper and bring to a boil. Once boiling, take it off the heat and place to the side of the grill. This will be used to baste the chicken.
- Turn the heat to medium. Place the chicken on the grill, skin side down. Close the lid and cook for 10 minutes. Open the grill and turn the chicken to the 2 o'clock position. Close the lid and cook for 5 to 7 minutes.
- Open the lid and flip the chicken. Baste the chicken and let it cook for 15 minutes, or insert a meat thermometer through the thickest part of the chicken, but not touching the bone, to see when the temperature reaches 165 F. Close the lid and let cook.
- Baste occasionally. Once the internal temperature reaches 165 F, place the chicken on a platter and serve.

## Ingredients

Servings: 4

- 1/2 cup fresh oregano leaves
- 1 shallot
- 4 garlic cloves
- 4 tablespoons unsalted butter
- 3 tablespoons olive oil
- 1 jalapeño pepper, large
- 1 tablespoon kosher salt
- 1 tablespoon ground black pepper
- 1 whole roasting chicken, 5 pounds
- 1 1/2 cups chicken broth
- 3/4 cup white wine)

