

## Grilled “Brick” Chicken

### Ingredients:

1 (3-4 lb.)	Chicken, whole
2 Tbsp.	Olive oil
2-3 Tbsp.	Mesquite seasoning
3	Bricks, wrapped in foil

### Method of Preparation:

1. Prepare chicken for the spatch-cock cooking method by removing the back bone. Place chicken on a cutting board, skin side up with the legs pointing inward. Using your palms, press firmly on breastbone to flatten the breast and pop the keel bone. You will hear a crack. Rub chicken with oil, season with the mesquite seasoning on both sides then tuck the wings back behind the breasts.
2. Preheat grill and prepare for indirect grilling (for a charcoal grill, light coals then push to one side of grill; for a gas grill, leave 1 or 2 burners off). Place chicken, skin side down, over the unlit area of the grill, set bricks on top, and grill, covered, until skin is golden and crisp, 25–30 minutes. After 30 minutes, remove bricks and turn chicken over. Replace bricks and continue grilling until chicken is cooked through and breast meat registers 165°F, about 20-25 minutes longer.
3. Set bricks aside to cool down and remove chicken from grill; let rest for 10 minutes then slice and serve.