

Truffle Butter Spatchcocked Chicken

Serves 4:

Ingredients

4 pound chicken
1 to 2 tablespoons white truffle butter, softened
kosher salt and freshly ground black pepper
truffle salt (optional)

Preparation

Bring your chicken to room temperature before preparing.

Preheat the oven to 425 degrees.

Pat the chicken dry with paper towels.

Place the bird breast side down on a cutting board.

Using your shears or knife, cut along one side of the backbone from end to end.

Cut along the other side and remove the backbone.

Turn the chicken over and push down on the breast bone to flatten it.

Tuck the wing tips behind.

Gently slide your fingers under the skin and coax it from the flesh of the breast, legs and thighs.

Massage clumps of softened butter under the skin of each breast and each leg/thigh.

Smear the remaining butter over the top of the bird.

Season liberally with kosher salt and freshly ground black pepper.

Place the chicken in a roasting pan and roast in the oven for 20 minutes.

Reduce the oven temperature to 375 degrees.

Baste bird with pan juices and rotate the pan.

Cook for another 15 to 20 minutes until chicken is cooked through and golden brown.

Place on a board and let rest for 10 to 15 minutes before cutting into quarters.

Sprinkle with truffle salt for a lavish finish.

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