

Cameron's Kitchen



Butterflied Buttermilk Marinated Chicken

Ingredients – Serves 3-4

- 1 cup buttermilk
- 2 tbsp. chopped fresh rosemary
- 6 cloves garlic, finely chopped
- 1 tsp. salt
- ½ tsp. freshly ground pepper
- ½ tsp. hot pepper sauce
- 1 broiler chicken, halved

Steps

1. To prepare marinade, combine all ingredients except chickens; set aside. Halve chicken. Place each half chicken in a heavy resealable plastic bag. Pour the marinade over the chicken and squeeze bags to coat chickens with marinade. Seal bags and place on a tray. Refrigerate, turning bag occasionally, for 24 hours.
2. Remove the chicken from marinade discard marinade. Grill chickens, bone side down, over low heat on natural gas barbecue for 1 ¼ hours. Turn chickens over and grill 15 minutes longer or until skin is golden brown and chickens are cooked through. Chicken can be cooked in oven at 350-400⁰ F for 1 ½ hours.

