

## **Grilled Tuscan Chicken**

*Pollo Al Mattone*

Serves 6 – 8

D: When you flatten a well-marinated chicken on a grill with a brick, you're accomplishing two key things: the brick absorbing heat and giving it back to the chicken, especially if you're grilling outdoors; and letting the direct fire brand your chicken with a wonderful sear, which makes the skin so fantastically crispy that it becomes like a chicken chip!

2 tablespoons fresh rosemary, chopped  
3 lemons, 2 juiced and 1 sliced, for serving  
½ cup extra virgin olive oil  
Kosher salt and freshly ground black pepper  
2 (3½-pound) whole chickens  
1 cup arugula

In a large resealable plastic bag, combine the rosemary, lemon juice, olive oil, and salt and pepper to taste.

Using kitchen shears, cut the backbone out of the chicken. (If you make chicken stock, you can save the backbone in the freezer.) Lay out the chickens, skin-side up on a flat surface and firmly press down on them with the heels of your hands to flatten.

Add the chickens to the bagged marinade and refrigerate for at least 3 hours or up to overnight.

Preheat a grill to medium-high heat, or prepare a charcoal grill until the coals are bright red.

Remove the chickens from the marinade and place skin-side down on the grill rack. Place a foil-covered brick on top of each chicken. Grill for 20 minutes, then remove the bricks and flip the chicken. Replace the bricks and grill for 15 to 20 minutes longer, until the chicken is cooked through, with an internal temperature of 165°F. (Check either the center of the breast or the thigh right above the drumstick.) Remove from the grill and let rest for 5 minutes.

Carve the chicken and serve immediately on a bed of the arugula and lemon slices.