

Honey Citrus Brine Chicken

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Cooking With Carolyn

Ingredients

Yield: 4 to 8 Servings

- 1 or 2, 5 to 6 Pound Whole Chickens, rinsed, cleaned, butterflied
- 2 Quarts Room Temperature Water
- ½ Cup Honey
- 1/3 Cup Kosher Salt or ¼ Cup Table Salt
- 1 Cup Brandy, (optional)
- 1 Cup Orange Juice
- 2 Whole Lemons, juiced
- To Taste Fresh Whole Herbs, (optional) such as Thyme, Rosemary, or Italian Parsley
- 2 to 3 Tablespoons Olive Oil or Vegetable Oil

Seasoning Note: Since the chicken has already been in a salt brine, use minimal salt when seasoning the chicken:

- To Taste Grand Diamond All Purpose Seasoning
- ½ to 1 Teaspoon or To Taste Kosher Salt or Table Salt
- To Taste Granulated Garlic or Garlic Powder
- To Taste Sweet or Smoked Paprika
- To Taste Dried Thyme

Directions

In a large bowl, preferably one with a lid, combine and whisk the water, salt, and honey until dissolved. Whisk in the brandy, orange juice and lemon juice. Add the herbs if desired. Set aside.

After cleaning the chickens, remove the back bone using kitchen shears or a sharp knife. Make a small cut near the top of the breast bone. This will allow the chicken to lay flat whether the chicken is laying skin side up or skin side down.

Place the chicken in the brine, cover, and refrigerate for 6 to 8 hours. Once done, drain the brine, rub with olive or vegetable oil, and season.

Preheat oven to 350 Degrees F **or** preheat an outside grill or smoker

Oven Method

Place a rack on baking sheet, or in a roasting pan. Place the chicken skin side up on the rack. Roast at 350 degrees until the internal temperature reads 165 degrees when read with an instant read thermometer, about 1 hour and 15 minutes.

Grill/Smoke Method

Place the chicken skin side up on the grill or smoker. Cook until the internal temperature reaches 165 degrees.

Once done, allow the chicken to rest for about 10 minutes before cutting and serving.