Whole Chicken, Two Ways
*Spatchcock Chicken with Orange and Thyme*

**INGREDIENTS**
- 2 oranges, thinly sliced
- 1 tsp fresh rosemary, plus 1 bunch more for baking
- 1 tsp fresh thyme, plus 1 bunch more for baking
- 4 oz. butter, softened
- paprika

**DIRECTIONS**

1. Finely chop the rosemary and thyme. Using a fork, blend into the softened butter. This is the compound butter. Set aside.

2. Preheat oven to 375 F. Line a baking pan with aluminum foil.

3. Cut oranges into very thin slices and space out over the bottom of the prepared pan. Evenly distribute the remaining rosemary and thyme sprigs on top of the orange slices.

4. Remove any giblets from the cavity of the bird and reserve for other uses (or discard).

5. Rinse the chicken inside and out. Pat dry with paper towels.

**Spatchcock the chicken:**

1. To spatchcock the chicken, the backbone is removed so the whole chicken can be opened up to lie flat. This is easily done using a pair of poultry shears. Using the shears, cut down the left side, close to the backbone, from the neck to the rear. Then do the same down the right side of the backbone. Save/freeze the backbone for use in soups or broths.

2. Open the chicken and salt the inside. Turn it over, skin-side up, and place it flat on the prepared pan on top of the layered oranges and herbs.

3. Separate the skin from the meat on both sides of the breast so you have a pocket. Push half of the compound butter under the skin on each side of the breast. Massage the skin from the out-side to spread the butter evenly over the breast.

4. Season the outside of the chicken liberally with kosher salt, freshly ground pepper, and paprika (or use your favorite spice blend).

5. Place in preheated oven on middle rack and bake for 1-1/4 to 1-1/2 hours, depending upon the size of your poultry.

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