

Campfire Chicken



Ingredients

- 4 skin-on chicken thighs, organic preferred (or any cuts, but thighs work best)
- 2 cloves garlic, minced
- 1 lemon finely zested
- 1/3 cup lemon juice
- 1/3 cup olive oil
- ½ tsp. salt
- ¼ tsp. ground black pepper
- 2 tbsp. minced fresh rosemary (no stems)

Procedure

1. Mix together all ingredients except for the chicken.
2. Pour marinade into a heavy duty sealable bag. Add chicken. Seal bag, pressing out as much air as possible.
3. Marinate chicken for about 6-8 hours under refrigeration.
4. In the meantime, make a fire using hardwoods. Burn the fire down until coals, approximately one hour.
5. Position a grate or oven rack over two large pieces of wood, or use a few bricks so it is above the coals approximately 5-6 inches.
6. Remove the chicken from the bag, and place skin side down on the grate so they aren't touching. Save the marinade.
7. Let chicken roast undisturbed about 15-20 minutes. If the fire is too hot, or the skin is burning, or there are large flames, reposition the rack or the chicken. Spoon some of the marinade over this side of the chicken.
8. When the skin is brown and crispy, (it might be longer than 20 minutes, it depends on your fire) carefully flip the chicken over, being careful not to rip or tear the skin. Spoon some more of the marinade on this side of the chicken.
9. Let roast until the internal temperature of the chicken reaches 165° as measured by a food thermometer.