

LEMON-CURED CHICKEN

4 SERVINGS *Applying the rub to the chicken ahead of time infuses it with flavor.*

- 1 4-lb. chicken, cut in half
- 4 garlic cloves, crushed
- 2 Tbsp. fresh oregano leaves
- 2 Tbsp. fresh rosemary leaves
- 4 tsp. kosher salt
- 1 Tbsp. finely grated lemon zest
- ½ tsp. freshly ground black pepper
- 10 sprigs thyme
- 1 lemon, halved
- 2 tsp. raw or light brown sugar

Rub chicken with garlic, oregano, rosemary, salt, lemon zest, and pepper. Place in a resealable plastic bag. Add thyme, seal bag, and chill at least 12 hours.

Prepare grill for medium heat. Remove chicken from bag and grill, turning occasionally, until cooked through and an instant-read thermometer inserted into the thickest part of thigh registers 165°, 30–40 minutes.