

Grilled Half Chicken with Chili Basil Vinaigrette

Chili Basil Vinaigrette

1-2 half chickens

- 1 cup chopped fresh basil leaves
- 1-2 garlic cloves, sliced
- 2 teaspoons of capers, chopped
- ½ Fresno chili, minced
- 2 teaspoons dijon mustard
- 1 lemon, zested and juiced
- 2 tablespoons seasoned rice vinegar
- 4 tablespoons olive oil

If you have the time, season your half chicken generously with kosher salt. Place it on a tray and refrigerate it uncovered for 24-48 hours. This dry brining will help with super crispy skin and flavorful meat.

1. Light your charcoal grill and distribute the hot coals evenly. Close the lid and use your vents to control the temperature. Let the temperature come up to 350°. We are looking for medium-hot coals.
2. While your grill is coming to temperature, remove the half chicken from the fridge and let it come up to room temperature on the kitchen counter. Pat the skin side lightly with vegetable oil and you are ready to grill.
3. Place the half chicken skin side down and close the lid. Cook the half chicken for 20 minutes with the lid closed. After 20 minutes, flip the chicken skin side up and continue to cook the chicken with the lid closed for an additional 30-40 minutes. The total cook time will vary depending on the size of your chicken. Start checking the temperature after 20-30 minutes on the second side. 165° is when it is done. Remember every time you open that lid the heat escapes. Avoid opening it too often.
4. When your chicken is done, if you would like a little more crispiness or char on the skin, flip the chicken back over skin side down and grill it uncovered for a few minutes until it is precisely how you like it.
5. **While the chicken is grilling, make the chili basil vinaigrette.** Combine all the ingredients in a bowl and stir them together. Season with a pinch of salt. Give the vinaigrette 20-30 minutes to sit and let the flavors mingle together.
6. Season the chicken with lots of black pepper and serve the chicken with the chili basil vinaigrette drizzled over.