Christmas Honey Glazed BBQ Spatchcock Chicken

INTERMEDIATE • 1 HOUR 20 MINS

Make a little room on the Christmas table for this one. Cooked over charcoal and basted with Capilano Honey, orange and mustard, this BBQ spatchcock chicken from Brothers BBQ is a lovely excuse to take Christmas lunch outside. The honey glaze turns sticky as it cooks, with a little cinnamon for a festive touch. Save some sauce to spoon over after carving, especially for anyone who likes the sticky bits.



SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Intermediate	20 mins	45 mins - 60 mins	4-6

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Ingredients

Chicken

- 1 whole chicken, spatchcocked
- Salt, to taste
- Black pepper, to taste
- Olive oil, for coating the chicken

Capilano Honey Glaze

- ½ cup Capilano Pure Honey
- 40g butter
- 2 garlic cloves, finely minced
- Zest of ½ orange
- Juice of ½ orange
- 1 tbsp Dijon mustard
- 1 tbsp apple cider vinegar
- ½ tsp ground cinnamon
- 2 whole cloves
- ¼ tsp salt
- ¼ tsp black pepper

Method

1. Pat the chicken dry, lightly coat with olive oil, then season with salt and pepper.

2. Set up your charcoal BBQ for indirect cooking and bring it to a medium heat.

3. Place the chicken skin-side up on the opposite side of the BBQ to the fuel. Close the lid and cook.

4. While the chicken is cooking, melt the butter in a pan over low heat. Add the garlic and cook briefly. Add the Capilano Pure Honey, orange zest, orange juice, Dijon mustard, apple cider vinegar, cinnamon, cloves, salt and pepper. Whisk together and simmer gently over low heat for 5 minutes. Remove the cloves and reserve some of the glaze separately for serving.

5. Baste the chicken generously every 15 minutes with the remaining honey glaze.

6. Once the chicken reaches an internal temperature of 74°C in the thickest part, without touching bone, remove it from the BBQ and let it rest for 10–15 minutes.

7. Cut the chicken into portions, arrange on a platter and finish with a generous drizzle of the reserved honey glaze.

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

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