



# SPATCHCOCK LEMON CHICKEN



*a Masterclass in Meat...*

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## SPATCHCOCK LEMON CHICKEN

### Cooking Instructions

Preheat oven to 180°C and cook in the foil tray for 20 mins per 500gms or until the chicken is cooked and tender reaching a core temperature of 75°C.

Alternatively if you have a BBQ with a lid and shelf cook in a preheated BBQ (coals should be grey).

Place the tray onto the shelf so the tray is not directly above the coals, replace lid and leave to cook, only checking occasionally. If you want a smoky flavour, sprinkle some flavoured woodchips into a bowl of water placed next to the coals.

Check your BBQ's cooking instructions for full details.

For more great recipe ideas from the Q Guild visit [www.qguild.co.uk/recipes](http://www.qguild.co.uk/recipes)

### About the Q Guild

We represent the highest quality butchers and independent meat retailers in the UK. Our 120 members from Inverness to Cornwall, serve £5 million worth of outstanding meat and related products to over a quarter of a million discerning UK consumers every week. Our quality butchers are award winning, leading experts in their field. Quality, passion and craft skills run through their veins. The Q Guild brand is a seal of excellence.

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