

Grilled Chicken with Herbs



PREPARATION TIME
5 minutes



COOKING TIME
50 minutes



PERFECT PARTNER
grilled vegetables



Why cook indoors when you can cook outdoors? Make single-serve foil packets of sliced zucchini and tomato; add seasonings.

Grill packets alongside chicken for an inexpensive, easy side dish.

SHOPPING LIST

- chicken • lemon juice
- dried chives

ON HAND

- paprika
- pepper • butter • dried thyme
- dried tarragon • dried parsley

INGREDIENTS

- 1 teaspoon paprika
- 1 teaspoon pepper
- 1 (3-pound) chicken
- 1/2 cup butter or margarine, melted
- 1/4 cup lemon juice
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried tarragon
- 1 teaspoon dried parsley
- 1 teaspoon dried chives

SERVES 4

COOK'N Express

- Speed the cleanup of a charcoal grill by covering the grill rack with heavy-duty foil, shiny side down, immediately after removing cooked food. Close all the vents and close the grill's cover. Once cooled, the rack will clean quickly with a crumpled ball of foil or a wire brush.

Make Ahead

Prepare the seasoning rub and the lemon herb basting sauce up to 8 hours ahead.

♦ VARIATION

For an Italian twist, substitute dried basil and oregano for the parsley and tarragon.

1 Preheat grill. Combine paprika and pepper in a small bowl. Rinse inside and outside of chicken well. Sprinkle 1/2 the paprika mixture in cavity and rub remaining mixture over outside of chicken.



2 Mix butter and lemon juice in a small saucepan. Add thyme, tarragon, parsley and chives; mix well. Bring just to a simmer over medium heat, about 5 minutes; remove.

3 Brush grill with oil. Place chicken breast-side down on grill. Insert meat thermometer in thigh. Brush chicken with lemon-herb mixture. Grill, basting occasionally, for 20 minutes.



4 Turn chicken breast-side up. Grill, basting frequently with lemon-herb mixture, about 30 minutes longer or until meat thermometer reaches 190°F.