

Richard Weber, Broker, shares his Spatchcock Chicken with Chimichurri



CHATTING WITH RICHARD

What do you do at Corporate Realty?

Leasing and sales with a focus in retail.

What is most rewarding about your work?

The teamwork involved in accomplishing the goals you set with your clients—from rolling out national expansions throughout Louisiana and Mississippi to working with small businesses to open the doors to their first retail location. There is a lot of rewarding creativity and hard work involved.

Does your recipe pair well with any drink or side dish?

I enjoy this meal with a simple arugula salad and a cold Picpoul de Pinet or Albariño.

What is your favorite meal in New Orleans?

Camellia Grill cheeseburger and chocolate freeze with my wife and two boys after a day of playing in the park.



CORPORATE REALTY

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Home-cooked Talent



Spatchcock Chicken with Chimichurri Serves 4

INGREDIENTS

Chimichurri

- 2 c. water
- 2 tbsp. coarse salt
- 2 head garlic, separated into cloves and peeled
- 2 c. fresh flat-leaf parsley, packed
- 2 c. fresh oregano leaves
- 4 tbsp. crushed red pepper flakes
- ½ c. red wine vinegar
- 1 c. extra virgin olive oil

Spatchcock Chicken

- 1 4-5 lb. whole chicken
- salt and pepper to taste

STEP 1

Begin by making a salmuera (brine). Bring water to a boil in a small saucepan. Add the salt and stir until it dissolves. Remove from heat and allow to cool. Chop the garlic until it's finely minced and put in a medium bowl. Mince the parsley and oregano and add to the garlic along with the red pepper flakes. Whisk in the red wine vinegar, and then the olive oil. Whisk in salmuera. Transfer to a jar with a tight-fitting lid and keep in the refrigerator. Chimichurri is best prepared at least 1 day in advance so that the flavors have a chance to blend. It can be kept refrigerated for up to 2 to 3 weeks.

STEP 2

To prepare chicken, place the whole chicken, breast-side down with the legs toward you, on a cutting board. Use a good pair of kitchen shears to cut upward along each side of the backbone, cutting through the rib bones as you go. Open the chicken and turn it over. Flatten the breastbone with the heel of your hand by pressing down so that the meat is all one thickness. Salt and pepper both sides. Set a grill for indirect cooking at 375°F. Clean grates very well. While grill is heating, remove chicken from the refrigerator and bring to room temperature. When the grill reaches 375°F, use a little cut of chicken fat to wipe down grates before laying down the bird. Place the chicken onto the grill and cook until internal temperature reaches 165°F. Remove and let rest for a few minutes before slicing. Slice, top with chimichurri, and serve.

The chicken shown in the accompanying photographs was smoked in a Big Green Egg with a wood mixture of pecan and cherry.

