

LEMON ROSEMARY WINE CAN CHICKEN

by Rob Mondavi

Serving size 4-6

INGREDIENTS:

- 1 whole Chicken
- 1 lemon
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper
- 1 teaspoon rosemary, chopped
- 250 ml can Spellbound Chardonnay



STEPS

1. When ready to cook, set grill temperature to High and preheat, lid closed, for 15 minutes.
2. Coat the chicken inside and out with the juice from one lemon.
In a small bowl, combine the salt, pepper and rosemary and sprinkle on the inside and out of the chicken.
3. Remove plastic sleeve from wine can.
4. Empty half of the wine from the can and place the can on a solid surface. Place the chicken atop the can tucking the legs in the front.
5. Carefully place the chicken directly on the grill grate using the legs to support if needed. Alternatively, place the chicken atop the wine can on a sheet tray for a more stable surface, then place the sheet tray directly on the grill grate.
6. Cook the chicken until an instant read thermometer reads 165 degrees F when inserted in the thickest part of the breast, about 60 minutes.
7. Let the chicken rest 10 minutes before carving.
8. Serve with Spellbound Chardonnay or any of your favorite Spellbound wines. Enjoy!