

Maple-Honey Glazed Pepper Chicken

Recipe adapted from the June 2020 issue of Bon Appetit Magazine.

You will need a spice grinder or mortar and pestle for the peppercorns.

Plan ahead: once the dry rub is applied to the raw chicken, it will need at least 8 hours in the fridge before roasting.

Dry Rub:

- 1 Tablespoon black peppercorns
- 2 Tablespoons pink peppercorns
- 5 teaspoons Diamond Crystal or $2\frac{3}{4}$ teaspoons Morton kosher salt

Chicken:

- 1 Tablespoon vegetable oil
- 1 $3\frac{1}{2}$ -4 pound whole chicken
- 2 lemons, each cut into 4 wedges
- 8 shallots, peeled and halved
- 2 sprigs fresh thyme

Glaze:

- 2 small Jalapeno peppers, thinly sliced, seeds and ribs removed if you are heat averse
- $\frac{1}{4}$ cup honey
- $\frac{1}{4}$ cup pure maple syrup
- 3 Tablespoons Champagne vinegar or white wine vinegar
- 1 teaspoon Diamond Crystal or $\frac{1}{2}$ teaspoon Morton kosher salt
- 2 Tablespoons pink peppercorns

1. Finely grind 1 Tablespoon black peppercorns and 2 Tablespoons pink peppercorns in a spice mill or mortar and pestle. Transfer to a small bowl and mix in 5 teaspoons Diamond Crystal or $2\frac{3}{4}$ teaspoons Morton kosher salt; set seasoning aside.
2. Place chicken, breast side down, on a cutting board and use kitchen shears to cut along both sides of the backbone to remove (freeze and save it for stock!). Open chicken and turn skin side up. Press down on center of breast to flatten chicken—you should hear the breastbone crack. Using a chef's knife or cleaver, split chicken in half through breastbone.

3. Pat dry; rub the chicken all over with 1 tablespoon vegetable oil. Sprinkle dry rub all over, making sure to get into all the nooks and crannies. Place on a wire rack set inside a rimmed baking sheet. Chill, uncovered, at least 8 hours and up to 2 days. This resting time in the fridge will ensure that the peppercorns have time to flavour the chicken. Setting the chicken on a wire rack allows the chicken to dry out and helps promote crispy skin.
4. Coarsely grind remaining 2 Tablespoons of pink peppercorns in spice mill or mortar and pestle. Cook jalapenos, honey, maple syrup, vinegar, and kosher salt over medium heat, stirring occasionally, until mixture just turns amber in color and is reduced by about half (it should coat a spoon), 8-10 minutes. Stir in pink pepper and set aside.
5. Preheat oven to 425°F, with the rack set in the upper middle position. I like to roast the chicken in a 12-inch cast iron pan, but a 9x13 inch roasting pan will also work. Lay the lemon wedges, thyme sprigs and shallot halves at the bottom of the pan. Arrange the chicken halves on top of the lemon, thyme and shallot bed.
6. Roast for 15-20 minutes, until an instant-read thermometer inserted into the thickest part of thighs registers 120°–130. If your maple-honey glaze has been sitting for a while, it might have thickened too much to brush on easily. Just warm it slightly in the microwave until it is nice and runny. Baste with maple-honey mixture, every 5 minutes, until an instant-read thermometer inserted into the thickest part of thigh registers 175°F and 155°F in the thickest part of breast, 15-20 minutes longer. Transfer to a cutting board and place skin side up. Let rest 30 minutes before carving.