

Chef David Everett's
Blue Talon Bistro
HONEY-LEMON CHICKEN®
with Grilled Summer Vegetables
(serves 4)

Ingredients

2 whole	Chickens, Seasoned & Roasted
1 cup	Honey
1 cup	Lemon Juice
1 Tbsp	Rapini (or Grated Lemon Rind)
4 ea	Whole Lemons
1 ea	Zucchini - cut lengthwise into thin slices
1 ea	Yellow Squash - cut lengthwise into thin slices
1 ea	Red Onion - cut into 8 wedges
1 bunch	Fresh Asparagus, with bottoms trimmed off
1 quart	pre-cooked fingerling potatoes, sliced lengthwise in half
1 cup	Extra Virgin Olive Oil
2 bunches	Mixed Fresh Herbs
	Sea Salt & Freshly Ground Pepper

Directions

To prepare the chickens: season the cavity of each chicken with salt & pepper and fill it with the fresh lemons - cut in half. Add chopped fresh herbs from one of the bunches. You can use Rosemary, Thyme, Marjoram, Parsley, etc. Roast the chickens, cutting them into quarters when they have cooled. The chicken may be cooked ahead and chilled, so long as it is brought back up to room temperature prior to preparation of this dish. The room temperature chicken can be held in the honey lemon sauce (see below) until you are ready to grill. Place the marinated roasted chicken on the grill for 2-3 minutes on each side or until the honey-lemon glaze has a chance to sear and caramelize nicely.

For the Honey-Lemon Glaze, combine the lemon juice, honey and rapini in a shallow bowl. Whisk together well.

Brush the vegetables and potatoes with the olive oil and the remaining fresh herbs. Grill them over medium flame until tender. Season with salt & pepper. Arrange grilled vegetables and potatoes on a platter, add grilled chicken pieces.

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