

“LINEBACKER” LIMONCELLO CHICKEN yields 4 to 6 portions
recipe developed by The Clever Cleaver Brothers®

3-pound whole chicken

Limoneze Marinade

1/4 cup Limoncello Liqueur

1/4 cup rum

1 cup pineapple juice

1 cup cranberry juice

Glaze

1 cup honey

1/4 cup Limoncello Liqueur

1 tablespoons lemon zest

1. Remove neck and parts from inside of chicken. Rinse the chicken with cold water and pat dry with paper towels. Cut the bird down the whole spine and flatten the bird. Place into a plastic re-sealable bag.
2. In a bowl, combine the marinade ingredients. Pour the marinade over the chicken and seal the bag. Refrigerate a minimum of 3 hours, overnight is better.
3. In a small bowl, combine the Glaze ingredients.
4. Preheat the barbecue grill to medium heat. Place the bird on the grill, bone-side down. Discard the bag and the marinade. **NOTE: NEVER** baste with marinade that was used for raw meat.
5. Cook the chicken for approximately 15 minutes on each side. When the chicken reaches a temperature of 165 degrees, start to brush on the glaze. Continue brushing on the glaze until it is used and the chickens reaches 170 degrees.
6. Remove chicken from the grill and let sit for 10 minutes before cutting.

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