

## **Simon and Garfunkel Chicken**

*Serves 4*

Adapted from the Big Green Egg website

- 4 bone-in, skin-on chicken breasts
- Olive oil
- 1 Tb minced parsley
- 1 Tb minced sage
- 1 Tb minced rosemary
- 1 Tb minced thyme
- Salt and pepper

Prep – rub chicken on all sides with oil, then with the herbs and spices. Cover with plastic and put in fridge until ~45 minutes before you're ready to cook, up to a day in advance.

1:30 before mealtime – Remove from fridge and place on counter

50 minutes before mealtime – Put on grill skin side down (ideally a grill dome with lump charcoal and a single chunk of fruit wood) set to direct cooking at 350 degrees.

30 minutes before mealtime – After the skin side is brown (15 – 20 minutes), flip chicken. Continue cooking until the temperature is exactly 160 degrees. Remove from heat, place on a platter, and cover tightly with foil. Rest for 10 – 20 minutes.

Mealtime – remove foil and serve.