

Savory Roasted Chicken with Honey Glaze

Recipe By *Estee Kafra*



Cooking and Prep:  2 h

Serves:  4

Contains:  

Preference: Meat

Difficulty: Medium

Occasion: Rosh Hashanah

Diet: Low Carb

Source: Family Table by
Mishpacha Magazine

This chicken is full of flavor, and is best made with the skin on. I have included two cooking methods. Both are delicious — just choose whatever works better for you. I also used this recipe on Cornish hens with much success. For Friday night, you can make ahead and rewarm on a hot plate or whatever you use, with a ladle of chicken soup in the bottom of dish as you keep warm (well-covered).

Ingredients (16)

Rub

- 2 tablespoons olive oil
- 1 teaspoon **Haddar Kosher Salt**
- 1 teaspoon chili powder
- 1 teaspoon sweet paprika, preferably Hungarian
- 1 teaspoon light brown sugar

- 1 teaspoon thyme
- 3/4 teaspoon freshly ground black pepper
- small splash hot sauce (*optional*)
- 1 clove garlic, minced or 1 cube **Gefen Frozen Garlic**

Chicken

- 1 4-pound (1.75-kilogram) chicken, butterflied and patted dry

Glaze

- 1/4 cup **Gefen Honey**
 - 1 tablespoon **Gefen Soy Sauce**
 - 1 tablespoon ketchup
 - 2 teaspoons **Haddar Dijon Mustard**
 - 2 teaspoons cider vinegar
 - 1/2 - 1 teaspoon chili powder
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Start Cooking

Prepare Chicken

1. In a small bowl, mix olive oil, salt, chili powder, paprika, brown sugar, thyme, black pepper, hot sauce, and garlic.
2. Rub all over the chicken and between the breast meat and skin.
3. Cover and refrigerate for up to 24 hours or let sit at room temperature for 30 minutes.
4. Mix all the glaze ingredients together in a small bowl. Set aside.

Barbecue Chicken

1. Heat all burners of a gas grill to medium-low. Wipe grates with a lightly oiled bunch of paper towels.
2. Set the chicken skin side down on the grill, cover, and cook until it's nicely browned and

easily releases from the grates, 5-10 minutes. Watch carefully during this stage. If a flare-up occurs, move the chicken away from the flames until they die down.

3. Flip the chicken and move it to the cooler zone of the grill (this is called indirect cooking).
4. Cook until the chicken is done, approximately 30–35 minutes, until the chicken is cooked through.
5. Brush with glaze in the last five minutes of cooking. (You can test by inserting a fork into thickest part and seeing if juices run clear.)

Note:

As an alternative, the chicken can be roasted in the oven: Preheat your oven to 400 degrees Fahrenheit (180 degrees Celsius). Place marinated chicken on a roasting pan and roast for approximately 40 minutes. Brush with glaze and roast five minutes more. Let rest for five minutes before serving.

Credits

Photography: Daniel Lailah

Styling: Amit Farber