

Buttermilk Fish Sauce Roast Spatchcock Chicken

BY PHILLIP TANG | @POTATOISLIKE

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INGREDIENTS

1 whole chicken, 3-4lbs
½ cup fish sauce
½ cup buttermilk
2 tsp ground black pepper
2 tsp chicken bouillon powder
2 tsp soy sauce
4 tbsp neutral oil
1 tbsp garlic powder
1 tbsp onion powder
½ cup brown sugar

Optional Pan Sauce

1 tsp fish sauce
1 tsp soy sauce
¼ tsp ground black pepper
½ tbsp corn starch
2 tbsp unsalted butter
Juice of 1 lime

Garnish

Thinly sliced scallion
Cilantro
Fried garlic
Lime

INSTRUCTIONS

01 Spatchcock chicken

Remove backbone from chicken with a knife or kitchen shears. Lay chicken flat, skin side up, and press down on breast to break the breastbone.

02 Marinate chicken

1. Combine the remaining ingredients for the marinade.
2. Place chicken in a bowl or large plastic bag, and cover with marinade. Place in the refrigerator and let marinate for 4–8 hours.

03 Roast chicken

1. Preheat the oven to 425°F. Remove chicken from marinade and place onto a baking pan with a baking rack. Add 1 cup of water to the baking pan to prevent scorching.
2. Place chicken in oven and roast for 40 minutes. Lower the oven temperature to 350°F and roast for another 20–30 minutes, or until cooked through.
3. Remove from oven and let rest for 30 minutes.

04 Make the pan sauce

1. Pour out drippings from the pan through a fine mesh strainer and into a small sauce pan.
2. Bring to a simmer over medium heat and add fish sauce, soy sauce, butter, and black pepper. Combine corn starch into a slurry with 1–2 tbsp of water. Add cornstarch slurry into the saucepan. Heat until thickened, whisking constantly. Remove from heat and add lime juice.

05 Carve & serve

Carve chicken and place on a serving platter. Garnish with thinly sliced scallions, cilantro, fried garlic, and some lime wedges. Serve pan sauce on the side.