

SMOKY TARRAGON CHICKEN

3 lb Chickens
1 Lemon
1/4 c Minced fresh tarragon
1/4 c Minced fresh parsley
1/2 c Olive oil

Salt and pepper Fruitwood chips, soaked in water

Cut chickens into quarters. Chop off backbones and flatten breasts with a smart blow from the flat of a cleaver or by pressing with the palm of your hand. Remove last joint from wings (wingtips). Cut several slits in the chicken legs.

Squeeze juice from the lemon. Mince the parsley and tarragon together. Mix together the lemon juice, olive oil and the tarragon and parsley. Rub the mixture into the chicken. Cover and marinate.

Recipe can be prepared to this point several hours ahead.

Start the fire in the grill. Season the chicken pieces with salt and pepper. Put the dark meat chicken pieces on the grill about 6 inches from the coals and cook, turning with tongs every 5 minutes, about 25 minutes in all. After cooking dark meat for about 12 minutes, throw the soaked fruitwood chips onto the coals; add the chicken breast pieces, cover the grill, and let the smoke permeate the meat for at least 5 minutes. Remove the grill cover and continue cooking until the meat tests done, about 7 minutes more. There is no need to baste since the chicken skin has enough fat to self baste.

Yield: 4 servings.