

Grilled Chicken with Za'atar

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	heads	garlic - top third cut off
6	tablespoons	olive oil
4	pounds	chicken - cut in half lengthwise, backbone removed
1/4	cup	Za'atar
1 1/2	teaspoons	lemon zest
3	tablespoons	fresh lemon juice
1	tablespoon	chopped fresh rosemary
1	small	serrano pepper - seeded and minced
2	teaspoons	dried marjoram
		kosher salt and freshly ground black pepper
		cumin aioli

Preheat oven to 400. Put garlic on a large sheet of foil. Drizzle with 1 tablespoon oil and wrap tightly with foil. Roast until tender and golden brown, 45-50 minutes. Let cool.

Place chicken in a 13x9x2 glass baking dish. Sprinkle 2.5 tablespoons za'atar over chicken. Squeeze roasted garlic cloves out of skins and into a small bowl; mash into a paste with the back of a fork. Add 4 tablespoons oil, lemon zest, lemon juice, rosemary, chile and marjoram; whisk to blend. Pour over chicken; turn to coat. Cover; chill overnight.

Season chicken with salt and pepper. Let stand at room temperature 30 minutes. Meanwhile, build a medium fire in a charcoal grill, or heat a gas grill to med-high. Brush grill rack with remaining oil. Grill chicken, turning occasionally, until skin is crisp and browned and an instant read thermometer inserted into the deepest part of thigh without touching bone reads 160, about 35 minutes. Transfer to a cutting board, sprinkle with remaining 1 1/2 tablespoon za'atar, and let rest 10 minutes.

Cut each chicken half into 4 pieces and serve on a platter with cumin aioli.

.

Za'atar

Amount	Measure	Ingredient - Preparation Method
1	tablespoon	chopped fresh oregano
1	tablespoon	sumac
1	tablespoon	ground cumin
1	tablespoon	sesame seeds
1	teaspoon	kosher salt
1	teaspoon	freshly ground black pepper

Combine chopped fresh oregano, sumac, ground cumin, and sesame seeds. Stir in kosher salt and freshly ground black pepper.

Yield: "1/4 cup"