



Cornell Chicken

Jacob · 29/09/2024



Prep Time

4 hrs 5 mins

Difficult

Medium

Servings

5 hrs 5 mins

Description

This famous Cornell chicken recipe made with an apple cider marinade was created by Dr Robert C Baker at New Yorks Cornell University According to history Dr Baker was simply trying to invent an easy and delicious way to grill smaller younger chickens to help the local chicken farms sell more birds The docs tasty recipe ended up being such a success that sales in the area soared and the recipe became a statewide favorite

Ingredients

- - 2 cups cider vinegar - 1 cup vegetable oil - 1 large egg - 3 tablespoons salt - 1 tablespoon poultry seasoning - ½ teaspoon ground black pepper - 1 (3 to 3½ pound) broiler-fryer chicken
- cut in half

Instructions

1. Purée cider vinegar
2. oil
3. egg
4. salt
5. poultry seasoning
6. and pepper in a blender until smooth. Pour marinade into a resealable plastic bag. Add chicken halves
7. coat with marinade
8. squeeze out excess air
9. and seal the bag. Marinate in the refrigerator for at least 4 hours or overnight. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Remove chicken halves from the bag and transfer to a paper towel-lined baking sheet. Pat chicken dry with more paper towels. Reserve marinade. Place chicken
10. skin-side down
11. onto the preheated grill over direct heat. Grill for 2 minutes
12. then turn each piece
13. brush with marinade
14. and move to indirect heat. Continue to cook
15. turning often and brushing with marinade
16. until nicely browned and meat is no longer pink in the center
17. about 45 minutes. An instant-read thermometer inserted into the thickest part of the thigh
18. near the bone
19. should read 165 degrees F (74 degrees C). Let rest for 5 to 10 minutes before slicing. Chef John