

Devil's Chicken
(Pollo alla diavola)

INGREDIENTS:

Servings: 2 people

Spring chicken (up to 2 lbs each)	1
Small lemon	1
Olive oil	1/4 cup
Salt and freshly ground pepper	to taste

Servings: 4 people

Spring chickens (up to 2 lbs each)	2
Lemon	1
Olive oil	1/2 cup
Salt and freshly ground pepper	to taste

Servings: 6 people

Spring chickens (up to 2 lbs each)	3
Small lemons	2
Olive oil	3/4 cup
Salt and freshly ground pepper	to taste

Servings: 8 people

Spring chickens (up to 2 lbs each)	4
Lemons	2
Olive oil	1 cup
Salt and freshly ground pepper	to taste

Servings: 10 people

Spring chickens (up to 2 lbs each)	5
Small lemons	3
Olive oil	1 1/4 cups
Salt and freshly ground pepper	to taste

Servings: 12 people

Spring chickens (up to 2 lbs each)	6
Lemons	3
Olive oil	1 1/2 cups
Salt and freshly ground pepper	to taste

TOOLS:

Chef's knife
Cutting board
Lemon juicer
Heavy weight
Meat mallet
Two large plates
Barbecue grid (optional)
Barbecue grill (optional)
or baking sheet

PREPARATION:

Cut the chicken through the breast bone, without cutting all the way through. Open it like a butterfly. Slightly flatten the chicken with a meat mallet. Squeeze the lemons. Rub the chicken with the lemon juice, reserving some of the juice.

Next, *rub the chicken with the olive oil and season with pepper*. Rub two large plates with lemon juice. Place the chicken on one plate and place the other plate on top. Place a heavy weight on top of the plate. Alternatively, *place the chicken inside a barbecue grid*. Refrigerate it for 1-2 hours.

Preheat the barbecue grill. Brush the chicken with olive oil. Grill the chicken until it is brown and crispy. Turn over and cook in the same way for about 20-25 minutes. Serve hot.