Cornell Chicken

SERVES 4

he egg-based marinade in this arbecued chicken dish from ostate New York (pictured on age 53) keeps the meat juicy and, sed as a baste, lends the skin a strous caramelized sheen.

- 2 2½–3-lb. chickens, halved (backbones discarded)
- 2 cups cider vinegar
- 1 cup vegetable oil
- 1 tbsp. poultry seasoning (see page 96)
- 1 egg
- Kosher salt and freshly ground black pepper, to taste

Place chicken in a bowl. Purée negar, oil, seasoning, and egg in blender until smooth. Pour half he marinade over chicken; toss to oat. Cover with plastic wrap; chill 2 ours. Reserve remaining marinade.

Heat a charcoal grill or set a as grill to medium-high. (Alter- atively, heat a grill pan over nedium-high heat.) Remove the hicken from the marinade and, sing paper towels, wipe excess narinade from chicken and pat dry. Grill chicken, turning as needed, nd using a brush, baste often with eserved marinade, until slightly harred and cooked through, 5-40 minutes, or until an instant- ead thermometer inserted into hickest part of thigh reads 165°.