Honey Bourbon Chicken

4 cups water

1/2 cup bourbon

1/3 cup kosher salt

1/3 cup honey

3 bay leaves

​1 whole chicken

Bring water, bourbon, salt, honey and bay leaves to a boil.

Cook until salt dissolves.

Remove from heat and let stand 10 minutes.

Place chicken, breast side down, on cutting board.

Use scissors to cut along both sides of backbone.

Flip chicken over and press until breastbone breaks.

Place chicken in bag with brine and refrigerate 18-24 hours.

Remove chicken from brine and pat dry.

Place chicken, skin side up, on grill.

Cover and cook until thigh registers 160.

Remove chicken from grill.

Let chicken stand, covered with foil, for 30 minutes.