

Best Damn Smoked Chicken Recipe, period



This may be the best thing that could ever happen to a chicken.

I get a whole lot of compliments on this one. There are some members of my extended family who insist I bring this to any family gathering, regardless of the time of year. The technique of putting lit coals over top of unlit coals ensures a nice, long burn, and will provide enough heat for the 2-hour long cooking time. This recipe specifically relies on using a Webber kettle grill. You'll need to further experiment in order to come up with the proper technique for a different kind of grill.

2 whole chickens, 3 to 4 pounds each
2 fist-sized lumps of chunk fruit wood
1 aluminium drip pan, 10×14
20 – 30 charcoal briquettes
cooking spray
1 cup salt
1 cup sugar
7 quarts of water

Take two chickens and cut them each into 8 pieces – 2 breasts, 2 wings, 2 drumsticks, and 2 thighs. Save the rest for chicken stock. Brine the chicken in 6 quarts of water that you've dissolved a cup of sugar and a cup of salt for 30 minutes to

an hour. Remove the chicken from the brine and dry with paper towel. Season it with pepper, and spray both sides with cooking spray.

Soak wood in water for 15 minutes. (I've tried both apple and cherry wood, and can't detect any difference in flavor, but do avoid mesquite because it's just too strong a flavor.)

Light half a chimney full of briquettes and let burn in chimney until the top is white with ash. In your kettle grill, put an aluminum pan on one side and fill it with a quart of water. On the other side, put in 20 unlit briquettes, and nestle the wood chunks in it. Close the top and bottom vents of the grill to the halfway point. Pour the lit charcoal over top of the wood and the unlit charcoal, and put on the grill, and let it heat for 5 minutes with the lid on, then clean the grill and put on the chicken, skin side up, and putting the breasts around the outside, over top of the pan of water, furthest from the heat. Put the cover back on, and let the chicken cook undisturbed for 90 to 120 minutes.