



Smoked Whole Chicken

Oscar · 29/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

4 hrs 10 mins

Description

Great rub for a whole smoked chicken It doesnt overpower the chicken flavor

Ingredients

— - 2 tablespoons paprika - 2 tablespoons chili powder - 2 tablespoons cayenne pepper - 2 tablespoons freshly cracked black pepper - 1 tablespoon dried thyme - 1 tablespoon garlic powder - 1 tablespoon onion powder - 1 tablespoon kosher salt - 1 (3 1/2) pound whole chicken

Instructions

1. Preheat a smoker to 250 degrees F (120 degrees C). Mix paprika
2. chili powder
3. cayenne
4. black pepper
5. thyme
6. garlic powder
7. onion powder
8. and salt together in a large mixing bowl with a fork until thoroughly combined. Spatchcock chicken by placing the breast down on a work surface. Starting at the tail end
9. cut along both sides of the backbone with kitchen shears. Remove backbone. Grabbing hold of both sides of the chicken
10. open it like a book. Turn the breast so it's facing up. Push down on each side of the breast with your hands until you hear it crack; press to flatten. Rub chicken all over with seasoning blend. Smoke chicken in the preheated smoker until an instant-read thermometer inserted into the thickest part of the thigh
11. near the bone
12. reads 140 degrees F (60 degrees C)
13. about 3 1/2 hours. Turn up the heat to 350 to 400 degrees F (175 to 200 degrees C) and get direct heat on the skin to finish up with an internal temperature of 160 degrees F (71 degrees C)
14. about 15 more minutes. Remove chicken from the smoker
15. cover in foil
16. and allow to rest until the internal temperature reaches 165 degrees F (74 degrees C)
17. about 10 minutes. Cut and serve. Tips Spatchcocking the chicken prior to smoking is optional. You can also rub the chicken with the spices up to 24 hours ahead of time and refrigerate. If you can't handle heat
18. I'd suggest 2 teaspoons of cayenne instead of 2 tablespoons.