

# Smoked Chicken

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1	cup	salt
1	cup	sugar
6	pounds	bone-in chicken parts
3	tablespoons	vegetable oil
		pepper
		large disposable aluminum roasting pan
2		wood chunks soaked in water for 30 minutes and drained

Dissolve salt and sugar in 4 quarts of cold water in a large container. Submerge chicken, cover, and refrigerate for 30 minutes to 1 hour. Remove chicken from brine and pat dry. Brush both sides with oil and season with pepper.

Open bottom vent halfway. Arrange pan filled with 2 cups water on 1 side of grill and 2 quarts charcoal against empty side of grill. Light half filled starter. When ashed, pour on top of unlit charcoal, keeping coals steeply banked against side of grill. Place wood chunks on top. Set cooking grate in place, cover, and open lid vent halfway. Heat until wood begins to smoke.

Clean and oil cooking grate. Place chicken, skin-side up, as far away as possible from fire with thighs closest and breasts furthest. Cover and cook until breasts are 160, 1.25 to 1.5 hours.

Transfer to cutting board, tent, and let rest 5-10 minutes.