

Herb - Smoked Whole Chicken

Ingredients:

Whole Chicken

Fresh Herbs (several sprigs of each)

Rosemary, Thyme, Sage, and Oregano

Garlic Salt, Lemon Pepper, Dried Italian Herbs

Place the fresh herbs in the cavity of the chicken.

Sprinkle the exterior skin liberally with Garlic Salt, Lemon Pepper and Dried Herbs

Set up the smoker with water in the pan and soaked wood “chips” for the heated area.

Place the chicken in the smoker and cook until interior temperature of the breast reaches at least 165 F. The amount of time will depend on the exterior air temperature. (Times can range between 4 to 6 hours)

Cooking time can be shortened in two ways:

Line the interior of the smoker side walls and lid with aluminum foil.

Cover the smoker with a large plastic trash can for part of the time the chicken is cooking.

I usually use hickory (because it is available) and use small kindling size sticks that are about ½ to ¾ inch square and about six inches long. Many other woods can be used such as fruit tree wood or mesquite. It takes about two or three of these for the cooking time of around 5 hours. Soak the sticks in water before adding to the smoker.

Herb - Smoked Chicken (Leg quarters or Breasts)

Follow the same process as described for Whole Chicken with the omission of the fresh herbs.

COMMENTS ON SMOKER:

The smokers I have used have had two racks – one immediately above the water pan and the other at the top of the smoker cylinder. A 1500 watt heater is located below the water pan. The rack diameter is approximately 15 to 16 inches. This will hold one whole chicken per rack or about 5 pounds of leg quarters per rack. The top rack will cook faster than the bottom rack (this may be caused by the aluminum foil that is used to line the domed lid that reflects the heat.