



APPLE SMOKED SPATCHCOCKED CHICKEN



The Yin and Yang of Chicken ... A Spatchcocked Chicken with off-setting seasoning/rubs of your choice will please different tastes! Rub Extra Virgin Olive Oil of your choice for the glue on/under the skin and season liberally before replacing the skin. I recommend Fagundes Seasoning for the Yin and Plowboys BBQ Yardbird Rub for the Yang. The best of both worlds!! Wrap the spatchcocked chicken tightly with plastic and refrigerate for 4 hours or overnight.

Preheat your Wood Pellet BBQ Smoker-Grill to 180°F with Apple or Hickory Gourmet BBQ pellets. Remove the Chicken from the fridge while the grill is preheating. Smoke the chicken, skin side down or up, for an hour. Using FDA compliant for direct food contact mats will keep the chicken from sticking to the grill.

After an hour of smoke, increase the temperature to 400°F until the thickest part of the breast reaches an internal temperature of 170°F. Rest the Chicken loosely under a foil tent for 20 minutes prior to serving. Took this 5 pound spatchcocked chicken 2 hours to smoke/cook from an internal temperature of 42° to 170° ... The time is for planning purposes only! Always defer to internal temperatures.



Recipe Compliments of Smokin' Pete (www.smokinpetebbq.com)