

# Smoked Chicken

By Henry's Backyard Bar and Grill YouTube Channel

## Dry Rub

### *Ingredients:*

- 4 Tbsp Dark Brown Sugar
- 4 Tbsp Smoked Paprika
- 2 Tbsp Coarse Salt
- 1 Tbsp Ground Black Pepper
- 2 Tsp Garlic Powder
- 2 Tsp Onion Powder
- 1 Tsp Cumin
- 1 Tsp Ground Coriander
- 1 Tsp Cayenne Pepper

### *Instructions:*

1. Combine all spices and herbs in a bowl and mix very well. (You can also combine it in a jar with a lid, close the lid and shake well to mix.)
2. Dry rub can be used right away or stored for up to 6 months.

**To use:** Spread mixed dry rub in a rimmed baking sheet or a large bowl, whichever fits the meat you are using. Add meat and generously rub it all over with the dry rub, getting every nook and cranny, while massaging the dry rub into the meat.

**To store:** For the best way to keep dry rubs fresh, use a [Food Saver](#) bag and vacuum seal it and store it in the freezer. (You can also store dry rub for up to 6-months in air-tight jar {like a [Mason Jar](#)} in a cool dark place or in the refrigerator.)

The Dry Rub Recipe comes from the following: <https://www.willcookformiles.com/the-ultimate-dry-rub/>

# For the Chicken

## *Ingredients:*

- 1 whole chicken
- Dry Rub
- Magic Mix
  - 1 squirt bottle
  - 1-part apple cider vinegar
  - 1-part water

## **Steps**

1. When ready to cook, set temperature to 325°F and preheat, lid closed for 15 minutes.
2. Rinse and pat dry the whole chicken (remove and discard giblets, if any). Lightly season the entire chicken, including the cavity with Dry Rub (see above).
3. Place the chicken on the grill grate and cook for about 1 hour and 30 minutes. Remove chicken from grill when internal temperature of breast reaches 160°F to 165°F. The temperature will continue to rise as the chicken rests.
4. Check temperature about every 30 mins or so and spray with the magic mix (see above) cook times will vary based on the weight of the chicken.
5. Allow bird to rest until internal temperature of breast reaches 165°F, 15-20 minutes. Enjoy!

Chicken Recipe comes from the following:

<https://www.traegergrills.com/recipes/chicken-challenge>