



TIPSY FOODS

COOK A LITTLE TIPSY

Easy Smoked Chicken

I use a pellet smoker so controlling the temperature is easy. If you want to use a Charcoal grill with wood pieces, make sure to put the heat on one end and put your chicken on away from the direct heat while smoking.

Ingredients

2 Chicken Halves

2 TBSP Topsy Foods [Mother Clucker](#) (Salt Free) or [Finger Lickin Chicken Rub](#) (slightly Spicy)

Instructions

1. Rub both sides with a generous amount of your pick from the Rubs above.
2. Prepare smoker and bring temperature to 200°F. I recommend either Hickory as the smoke wood.
3. Place the chicken on the smoker skin side up and smoke for 2 hours.
4. Flip and smoke for another 1 hour
5. Remove chicken from smoker. Sprinkle again with the Rub and wrap in heavy-duty foil.
6. Return chicken to the smoker and increase temperature inside the smoker to 300°F. Cook approximately 1 hours more, for roughly 4 hours total cooking time.
7. Remove from foil and serve.

As you can see, when I cook, I cook a lot

