



# Smoked Chicken

**Serves 2**

(Time: 2 1/2 - 3 hours)

## Ingredients

- 2 1/2 lb. fryer chicken, trimmed and emptied
- Daddy B's Signature Chicken Rub
- Wishbone Italian dressing
- 1 or 2 gallon freezer bag

Recommended Wood:

*25% Hickory*

*75% Apple*

## Glaze

- *1/2 cup Honey*
- *3 tbsp soy sauce, or substitute*  
*1 tbsp of balsamic vinegar*

## Cooking Directions

1. Place cleaned chicken in freezer bag and add chilled Wishbone Italian dressing
2. Marinate chicken in refrigerator for three to four hours. Don't rinse off marinade.
3. Sprinkle chicken with Daddy B's Chicken Rub. Try to get some under the skin too.
4. While the Chicken Rub is marinating, Heat smoker to 275° - 300°, takes about an hour
5. Place chicken on smoker.
6. After hour and a half, turn chicken over and spray both sides with apple juice to give it a nice brown color. Prepare glaze.
7. At the two hour mark, cut the chicken in two (optional). And apply glaze to both sides and place back on smoker skin side up.
8. After 15 minutes, re-apply glaze to skin side only
9. Cook for another 15 - 45 minutes to achieve doneness

*Chicken is done when the internal temperature hits 165°, about 2 1/2 to 3 hours*