



SMOKED LEMON PEPPER CHICKEN

featuring Kay Robertson's Lemon Pepper



INGREDIENTS

- 1 whole chicken (3-4 lb), halved with backbone removed
- 1 gallon basic brine ($\frac{1}{2}$ gallon water, $\frac{1}{2}$ gallon ice cubes, 1 cup kosher salt, and $\frac{3}{4}$ cup sugar)
- 1 lemon peel, pith removed
- 12 -15 black peppercorns
- 1 large sandwich bag
- 2-3 tsp kosher salt
- 3-4 tbsp canola or olive oil
- Kay Robertson's Lemon Pepper (as needed)

DIRECTIONS:

1. Combine brine, water, salt, lemon peel, peppercorns and sugar in a pot over medium heat. Stir to dissolve sugar and salt. Pour mixture over ice to cool.
2. Once cooled, place in sandwich bag and add chicken. Refrigerate for 4-12 hours.
3. Heat smoker to 235°. While the smoker is heating, remove chicken pieces from brine, rinse and pat dry.
4. Thoroughly brush chicken with oil. Be sure to brush oil under the skin.
5. Season chicken with Kay Robertson's Lemon Pepper and salt under the skin as well as on top.
6. Arrange chicken in smoker breast side down and shut door. Cook chicken for 1.5 hours. Try to maintain a constant temperature in cooking chamber of 200-235°.
7. After 1.5 hours, flip chicken and quickly close doors. Continue cooking an additional 1-2 hours or until an instant read thermometer reads 160° in the thickest part of the chicken.
8. Remove chicken, cover, and let rest for at least 10 minutes. This allows the juices to redistribute back in to the meat.
9. Enjoy with your favorite sides!



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