

Smoked Whole Chicken

Smoked to Perfection in a Cook and Hold Smoker Oven

COOKING GUIDE

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| COOK TIME | COOK TEMP | SMOKE TIME | HOLD TEMP | VENT POSITION |
| 4 hours | 225°F (74°C) | 2-4 hours | 150°F (66°C) | 1/4 Open |



Ingredients

- ◆ 5 – 6 Whole Chickens (3.5lbs Avg. Each)
- ◆ Desired Seasonings

Instructions

- ◆ Set LCH Smoker with outlined cook settings.
 - ◆ Dry chickens with paper towels.
 - ◆ Generously apply seasoning blend.
 - ◆ Cover loosely with film, and refrigerate for 2-4 hours or overnight.
- Place chicken directly on the wire shelf in the smoker.
- ◆ We recommend 2 chickens per shelf. (IMPORTANT: Don't overcrowd the shelf, leave space for the smoke to circulate.)

Equipment Instructions

- ◆ Set a cook temperature of 225°F (107°C).
- ◆ Set the cook time to 4 hours.
- ◆ Set the smoke time to 2–4 hours.
- ◆ Set the hold temperature to 150°F (66°C).
- ◆ Set hold time to 1–2 hours.
- ◆ Set vent position to 1/4 open.
- ◆ Fill the catch pan with 2qt water or juice.
- ◆ Load up to 3 cups of soaked wood chips of your choosing into the smoker drawer.
- ◆ Once the cook cycle is complete, serve and enjoy!

