



Brisket & Brawn

Casual Cooking and Compelling Conversations

Smoked BBQ Chicken

There are a thousand ways to do BBQ Chicken. What sets this apart is the brine, smoke, and reverse sear. The reverse sear just means jacking the heat back up on the Big Green or putting the chicken back over direct heat on a traditional grill to finish the job. This works for whole chicken, breast, thighs, and drumsticks. You do what you like best. I did breasts and drumsticks.

Ingredients:

2 split chicken breasts (that's four breasts)
6 chicken drumsticks
Brine (recipe to follow)
No Bull Dry Rub
Olive Oil
B&B BBQ Sauce

Brine:

2 tablespoons kosher salt
2 tablespoons brown sugar
1 cup water
1 12oz lager-style beer

Bring water to a gentle boil and dissolve salt and sugar. Slowly pour in the beer so it doesn't get foamy. Let brine come to room temperature. You can speed this up by putting in a handful of ice cubes. If I'm on my A game, I've been known to do the brine the night before so it is ready and there is no waiting.

Method:

1. Put the chicken in the brine and put it into the refrigerator for 3-4 hours. Take the chicken out of the brine and pat dry.

2. In that last hour of brining, get your smoker ready for indirect smoking at 225-250 degrees. I like to do it at the lower temperature so the chicken has more time to absorb the smoke. I prefer to use apple wood for smoking, but hickory, pecan, or cherry are okay too.
3. After you pat the chicken dry, put a light coat of olive oil on the chicken, then sprinkle the dry rub all over. You want the chicken covered, but not a thick coat. In both cases, easy does it.
4. Place the chicken on the smoker. After ½ hour, turn the chicken over. At one hour check the temperature of one of your breasts and drumsticks. The breasts I used were medium sized, so at 1 hour they were 145 degrees on their way to a safe temperature of 165.
5. When the temperature reaches 145, go ahead and brush BBQ sauce on both sides of the chicken.
6. If you have a Big Green Egg, use hot mitts to take remove the conveggtor, and bump your temperature up to 375-400 degrees. Place the chicken back on the grill grate over direct heat. This is the reverse sear portion of the program. What you are doing now is getting the sauce to adhere and get all gooey good, AND finish the cooking process to get that chicken temperature to 165 degrees.
7. I budgeted 20 more minutes for the chicken on the grill. At 5 minutes, I turned the chicken and brushed on more sauce, and repeated at 10, and 15 minutes.
8. After the 20 minutes, the chicken was right at 165 degrees. Time is going to vary based on the size of your chicken, and the actual temperature of your grill.

Suggestions:

When I do this recipe on my Weber Kettle, the reverse sear of the last 20 minutes simply means putting the chicken back over the direct heat of the charcoal. I have charcoal caddies that allow me to neatly keep the charcoal on either side of the kettle with the indirect heat in the middle.