



B&B's BEST
YOU ARE WHAT YOU EAT
SO EAT THE BEST

Smoked Spatchcock Chicken

1. The first thing to do is to spatchcock the chicken.
2. Place the chicken breast down on cutting board.
3. Using kitchen shears or a sharp knife, cut along each side of the backbone.
4. Remove backbone and discard (or save for stock).
5. Flip chicken over with breast side up and press down to flatten.

Ingredients:

1 whole chicken, I prefer a roasting chicken, they are meatier.

Dash of salt

2 Tbsp [B&B's Best Mother Clucker chicken Seasoning](#)

1 stick butter

1 Tsp garlic powder

1 Tsp minced onion

Smoking

1. Salt each side of chicken, this helps to keep it moist.
2. Rub each side of the spatchcocked chicken with generous amount of [B&B's Best Mother Clucker Chicken Seasoning](#).
3. Heat smoker to 150° to 200° for a slow smoke.
4. Place chicken on smoker breast side up and let smoke for 2 hours.



a

Basting

1. While chicken is smoking melt 1 stick of butter in a small sauce pot.
2. Add garlic powder and minced onion.
3. After chicken has smoked for 1 ½ hours place sauce pot on smoker to keep it warm

Cooking

1. After chicken has smoked for 2 hours, increase heat to 350°.
2. Mop chicken generously with the basting mix and repeat every 20 minutes.
3. Insert meat thermometer in the thickest part of the breast till it hits bone.
4. When thermometer reaches 165° to 175° chicken is done.
5. Remove from smoker cut and serve.