

## Barbecue Chicken Recipe

**Recipe notes:** If you are rubbing the chickens 1 hour before cooking, make sure the rub has formed a “paste” on your chickens before cooking. The rub should not be dry when you put your meat on the barbecue. You want to keep the smoker hot, around 275°F - 300°F. This gives you better "bite through" on the skin.

[Hickory](#), [apple](#) and [cherry](#) wood work well with barbecue chicken recipes.

It doesn't get much simpler than this. Yet the results are amazing!

- 1 cup table salt
  - 1 cup white granulated sugar
  - 2 3½ - 4 pound chickens
  - 1/2 cup [barbecue chicken rub](#)
  - 1 cup [Kansas City barbecue sauce](#) or [easy barbecue sauce](#)
1. Mix the salt and sugar with 4 quarts of cold water in a container large enough to hold the birds, yet small enough to fit into your refrigerator. A large stockpot or small ice chest works well. Stir until the sugar and salt are completely dissolved.
  2. Remove the neck and giblets from your birds and immerse them completely in the brine. Refrigerate for 1 hour.
  3. Remove the birds from the brine and rinse thoroughly with cold water. Pat dry with paper towels.
  4. Rub the chickens with the barbecue chicken rub inside and out at least 1 hour and up to 24 hours before cooking.
  5. Prepare your pit for cooking, bringing the temperature between 275°F-300°F.
  6. Cook for about 1 hour per pound or until the internal temperature is 165°F in the thickest part of the thigh.
  7. Baste the birds with the sauce during the last hour of cooking if desired.
  8. When the chickens are done, remove them from your smoker and let rest for 10-15 minutes before carving.
  9. Serve hot with any remaining sauce on the side.



Saucy Barbecue Chicken