

Smoked Half Chickens

Smoked to Perfection in a Cook and Hold Smoker Oven

COOKING GUIDE



PREP TIME
15-30 mins



COOK TIME
1.5 Hours



COURSE
Main



CUISINE
American



SERVINGS
12-36 People



Ingredients

- ◆ 12 – 36 Half Chickens
- ◆ 1.75 lbs – 2 lbs Each
- ◆ BBQ Rub of Your Choice
- ◆ Yellow Mustard (Optional)

Instructions

- ◆ Dry chicken halves with paper towels.
- ◆ Rub down the chicken with a light coating of mustard.
- ◆ Generously apply BBQ rub.
- ◆ Cover loosely with film, and refrigerate for 2–4 hours or overnight.
- ◆ Preheat and set the LCH Smoker to the equipment settings mentioned below.
- ◆ Place the chicken directly on the wire shelf in the smoker.
- ◆ (IMPORTANT: Don't overcrowd the shelf, leave space for the smoke to circulate.)
- ◆ Start the cook cycle.
- ◆ Once the cook cycle is complete, hold up to 2 hours at 150°F (66°C), serve, and enjoy!

Equipment Instructions

- ◆ Set a 225°F (107°C) cook temperature.
- ◆ Ensure the cook method is set to “Time.”
- ◆ Set a cook time of 1.5 hours.
- ◆ Set a smoke time of 1.5 hours.
- ◆ Set the hold temperature to 150°F (66°C).
- ◆ Set hold time to 1–2 hours.
- ◆ 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!

