



We go to a lot of farmers markets in the summer and I love picking up spice blends while we're there. Anything that catches my fancy gets picked up and stored in the spice cabinet until the right time comes along. For these two I used spices I know and love. For one chicken I used Montreal Chicken Seasoning. For the other I used a spice mix I picked up at a farmers market. It was an onion blossom spice mix. Works perfectly over chicken.

Smoked Chicken

How to smoke a chicken, two different spice options.

Prep Time 15 minutes

Cook Time 4 hours

Total Time 4 hours 15 minutes

Servings 2 Whole Chickens

Ingredients

- 2 whole chickens
- 2 tablespoons olive oil
- 4 tablespoons montreal chicken seasoning
- 4 tablespoons onion spice mix

Instructions

1. Preheat smoker to 250 degrees F.
2. Prep your smoker with apple wood.
3. Clean and pat both chickens dry.
4. Pour one tablespoon of olive oil over each chicken. Rub it all over the skin.



Walter Prill

I Turn the Traeger to smoke position, smoke the steak for 1 hour until the meat tamp reaches 100 Deg. Remove the steak, and cover to keep warm. Turn the smoker to high, when it reaches 450 Deg. Put the steak back until meat reaches 125 Deg. Remove and let rest 5 to 10 minutes.
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How to smoke a chicken, two different spice options.

Since buying our smoker we've smoked a lot of chicken. I tend to throw one in every time I turn the smoker on. I figure if I'm turning it on anyway I may as well make good use of it. I figure since I'm making it so often it's a great chance to try different spices. Sometimes I make my own, like my Smoked Paprika Rub, or my Italian Herb Rub. Then other times I like to use spices I have on hand.