



PATIO-TO-PORTABLE SMOKER

RECIPE

SMOKED LEMON PEPPER CHICKEN

Ingredients

- ½ cup + 2 teaspoons lemon pepper
- 1 quart cold water
- 1 fresh or frozen whole chicken (3 ½ pounds)*
- Wood chips (Mesquite suggested)

*ANOTHER OPTION:

2 cornish game hens (each 1 ½ pounds), thawed if frozen

Directions

Place 1/2 cup of the lemon pepper in a gallon-size resealable plastic bag or bowl. **DO NOT** add salt. Add 1 quart cold water and stir to mix. Rinse chicken and add to brine. Refrigerate for 2 hours or for up to 8 hours.

When ready to smoke, preheat smoker to 225°F.

Remove chicken and pour out brine solution. Sprinkle remaining 2 teaspoons lemon pepper over the chicken. Don't be shy about this; the chicken can handle a liberal amount of seasoning.

Place chicken on middle rack of smoker, breast side up, and smoke for 4 hours (do not open the smoker during cooking) or until internal temperature reaches 165°F.



Temperature conversions are approximate and may be affected by ambient temperature and food volume in the smoker. Make adjustments accordingly.

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