

Smoky California Barbecued Chicken

Recipe courtesy Earl's Gone Wild

Prep Time: 25 min.

Level:

Serves:

Inactive Prep Time: 30 min.

Easy

4 servings

Cook Time: 60 min.



This is a traditional method of cooking a chicken. The smoke flavor of the wood and the robust seasoning makes a bird taste great! Apply the sauce during the last 10 minutes of cooking, or put it on the side, either way you have a tasty meal.

Ingredients

- 1 chicken 2 ½ to 3 ½ lbs. Cut into 8 pieces
- 3 tablespoons Earl's Gone Wild California Spice (or 1 tablespoon per pound of chicken)
- 2 tablespoons Canola or Olive oil
- 2 cups of Earl's Gone Wild California Barbecue Sauce
- 1 cup wood chips, we like hickory or pecan

Cooking notes

Place the wood chips in a bowl, and fill bowl with water until the wood chips are covered. Soak for 1 hour prior to use. Drain water before using.

Important: For tips on how to properly set up your barbecue for indirect cooking, go to www.earlsgonewild.com

Cooking steps

- 1) Rinse the chicken pieces under cold running water, drain off excess water and dry with a paper towel. Place chicken in glass or non-reactive container. Rub the chicken parts with the Canola or Olive oil. Now lightly sprinkle the spice mixture on the chicken pieces. Place container in the refrigerator for at least 30 minutes, or up to 12 hours.
- 2) Preheat your charcoal grill for cooking with indirect heat; the chicken will not be placed directly over the coals. You will need about 40 charcoal briquettes, this will cover about a third of the bottom grill. Using a chimney or pile, light the coals and wait until they are glowing red. Dump the hot charcoal out on the grate under one side of the grill, and then wait about 5 minutes for the coals to get a gray ash coating. A gas grill can also be used by heating the outside burners and placing the chicken in the center. Smoke chip boxes are available for the gas grill.
- 3) When you are ready to cook the chicken, if using charcoal, place the wood chips on the coals. Oil your grill grate, and then place the chicken skin side up on the grill being sure not to place directly over the hot coals. Cover the grill and open bottom and top vents half way. Check your grill every 20 minutes to make sure the heat is consistent. Add more wood chips as desired.
- 4) Warm the barbecue sauce in a saucepan and place half in a serving bowl for later. Use the other half to baste the chicken during the last 10 minutes of cooking. Chicken will take about 50 to 60 minutes to cook. Cook until an instant-read thermometer inserted into the thickest part registers 160 degrees F.
- 5) Place chicken on a warm serving platter with the remaining EGW barbecue sauce on the side.

Serving suggestions: Your choice of salad, rice, beans, cornbread, or fruit.