



# SMOKED GLAZED CHICKEN

**Total Time 3h15 Prep Time 1h15 Cook Time 2h00**

**Servings 10-15**

## INGREDIENTS

- 6 lbs Kapuskasing Meats whole chicken

### BRINE

- 2 gallons water
- 2 tablespoons pickling spices
- 2 tablespoons cayenne pepper(ground)
- 2 teaspoons black pepper
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 2 teaspoons celery salt
- 3 cups kosher salt
- 1/2 cup brown sugar
- 2 tablespoons maple extract
- 2 teaspoons liquid smoke

### DIRECTIONS

1. For the brine: Combine the first 10 ingredients, bring to a boil, then let cool.
2. Add maple extract and liquid smoke.
3. Rinse chicken and pat dry.
4. Brine chicken for at least 5 hours.
5. Remove pieces, rinse in cold water and pat dry.
6. Coat with oil and season with Cajun seasoning.
7. Prepare smoker and smoke chicken at 230°F for about two hours, basting with mop every 20-30 minutes.
8. For the mop: Combine vinegar, water, salt, and pepper in a pot and bring to a boil. Remove as set aside.
9. When chicken is nearly done, coat with glaze and move pieces to a hot grill to finish cooking and crisp the skin. This will only take a few minutes per side.
10. For the glaze: Combine 3 parts butter to one part honey. Make as much as you need to finish the job.
11. Remove and serve immediately.

### PREP

- 1/2 cup olive oil
- 1/4 cup cajun seasoning

### MOP

- 2 cups apple cider vinegar
- 2 cups water
- 2 tablespoons salt
- 2 tablespoons black pepper

### GLAZE

- 6 tablespoons butter
- 2 tablespoons honey

