



B&B's BEST
YOU ARE WHAT YOU EAT
SO EAT THE BEST

Smoked BBQ Chicken

I use a pellet smoker, so controlling the temperature is easy. If you want to use a Charcoal grill with wood pieces, make sure to put the heat on one end and put your chicken on away from the direct heat while smoking.



Ingredients

- 1 Chicken Cut into pieces.
- 2 Tbsp [B&B's Best Flippin the Bird Chicken Rub](#)
- 2 Tbsp [B&B's Best Deep South Rub](#)
- 1/2 Cup of your favorite [B&B's Best BBQ Sauce](#)

Instructions

1. Heat Grill to 150°.
2. Sprinkle a generous amount of B&B's Best Flippin the Bird Chicken Rub on one side.
3. Place on grill with the seasoned side down and sprinkle the other side.
4. Smoke for 2 hours turning after 1 hour.
5. Remove from grill and place on Pink Butcher paper or Aluminum foil.
6. Sprinkle with the B&B's Deep South Rub.
7. Wrap in the paper or aluminum foil and return to grill.
8. Grill for 1 hour at 300°.
9. Insert meat thermometer in thickest part should be over 165°.
10. Remove from grill and sauce with your favorite B&B's Best BBQ Sauce.
Remove from foil and serve.