

Smoked Chicken

Ingredients

- 2 Chickens
- 3/4 c Cajun Butter
- 1/4 c Cajun Seasoning

Instructions

- 1.Brine chicken overnight, prior to smoking. Take chicken out of fridge then out of the brine to drain in the sink. Let it drain for 20 minutes.
- 2.Meanwhile, move the racks from your electric smoker to fit two chickens. One on top and one below. Open the vent at the top and add your probe thermometer. Preheat your smoker to 275 degrees, add water halfway up in water tray, and add wood chips. Add a drip tray at the bottom. Let it preheat for 45 minutes prior to adding chicken.
- 3.Wipe both chickens inside and out until dry. Inject each chicken with cajun butter, three times on each side of the breast and into each thigh and drumstick. Sprinkle with cajun seasoning inside and out of the chicken.
- 4.Tie the chicken legs together and tuck the wings

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underneath. Place on a sheet pan to move into the smoker. Once the smoker is ready place the chicken on each of the racks. Stick the probe into the thickest part of the breast of the larger chicken.

If the smoke starts to die down, add more woodchips.

5. After an hour brush each chicken with more cajun butter. Wait until the chicken reaches 170 degrees then take it out of the smoker. Let the chicken rest for 20 minutes prior to carving.