

Smoked Half Chicken

Featuring Sugarsmacks & Hickory Timberdust

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Prep Time: 20 minutes

Cook Time: 1.5 to 2 hours

Smoker Temp: 275F

Meat: Bone-in half chicken (split down the breast)

Ingredients

- 1 whole chicken split in half
- Sugarsmacks seasoning medium coating
- Hickory Timberdust light dusting for smoke flavor
- Olive oil

Instructions

1. Prep: Pat the half chickens dry and lightly coat with olive oil.
2. Season: Apply a medium layer of Sugarsmacks all over the chicken. Add a light dusting of Hickory Timberdust for smoky flavor.
3. Rest: Let the chicken rest for 20 minutes at room temp to sweat and absorb seasoning.
4. Smoke: Preheat smoker to 275F using hickory wood. Place chicken skin-side up and smoke for 1.5 to 2 hours until internal temp reaches 165F in the breast and 175F in the thigh.
5. Crisp: Optionally finish over direct heat or under broiler for 5 minutes to crisp the skin.
6. Serve: Let rest 510 minutes before serving.

Tip: Split chickens cook more evenly and faster than whole birds. Great for competitions and backyard feasts.