



A Recipe from Old Smokey Products Company

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RECIPES // Smoked Chicken

Recipe for the Old Smokey Electric Smoker

Ingredients

- whole chicken or pieces
- your imagination

Directions

You can cook whole chickens exactly as you would a turkey. Chicken pieces cook more quickly than whole chickens. Cook chicken for no more than 20 minutes per pound.

To vary the flavor of chicken, try different sauces and different kinds of wood chips for smoking such as Mesquite, Apple or Cherry. If you are going to marinate chicken, do so in the refrigerator.