



## **A Recipe from Old Smokey Products Company**

[www.oldsmokey.com](http://www.oldsmokey.com)

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### **RECIPES // Pepper Chicken**

*Recipe for the Old Smokey Electric Smoker*

#### Ingredients

- whole chicken or pieces
- anaheim pepper
- or jalapeño (if you want it really spicy)

#### Directions

Remove seeds and cut pepper into strips. Slip pepper strips between the skin and meat of chicken pieces, or put some strips inside whole chickens. Cook as usual (see Smoked Chicken).