



## Recipes

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### Smoked Chicken

Prep Time: 10 Minutes

Cooking Time: 150

Minutes

Serves 12

#### Ingredients:

- 4 oz. Brown Sugar
- 2 Tbsp. Ground Allspice
- 2 tsp. Ground Cinnamon
- 2 tsp. Ground Cloves
- 1 tsp. Ground Nutmeg
- 2 tsp. Dried Thyme
- 2 Tbsp. Dried Ground Chipotle Powder
- 2 Tbsp. Salt
- 2 tsp. Peppers
- 8 each Fresh Bone-In Chicken Thigh-Leg Quarters
- 1 lb. Applewood Smoking Chips, soaked in water

#### Directions:

1. Combine all spices together and rub on chicken and marinate in an air tight container or bag for up to 6 hours under refrigeration.
2. Pre-heat smoker according to manufacturer's instructions with soaked wood chips. Place marinated chicken on the racks of the smoker and smoke for 2- 2 ½ hours or until an internal temperature of 165° is reached. Once completely smoked, remove chicken skin and de-bone, chop into small pieces. Reserve warm. May need to add a small amount of water to pan to keep moist while holding.