



Brined and Smoked Whole Chicken

INGREDIENTS

4 cups water plus 12 cups ice water, divided
1 cup Hy-Vee brown sugar, packed
 $\frac{3}{4}$ cup Hy-Vee kosher sea salt
1 tbsp whole black peppercorns
1 (4- $\frac{1}{2}$ -lb.) Hy-Vee True whole chicken, giblets removed
Hickory wood chips
 $\frac{3}{4}$ cup Big Moe Cason chicken rub

PREPARATION

- 1** For brine: Combine 4 cups water, brown sugar, salt, and black peppercorns in a 16-quart stockpot. Cover and bring to a simmer. Simmer just until sugar and salt dissolve, stirring occasionally. Remove from heat. Stir 12 cups ice water into brine to cool.
- 2** Rinse chicken cavity. Add chicken to brine in stockpot; cover and refrigerate 8 to 12 hours.
- 3** Soak wood chips in water at least 1 hour. Preheat smoker according to manufacturer's directions to maintain a temperature of 270°. Use wood chips and water pan as directed.
- 4** Remove chicken from brine; discard brine. Pat chicken dry with paper towels. Spray chicken with cooking spray. Sprinkle inside and outside of chicken with chicken rub. Tie legs together with 100% cotton kitchen string.
- 5** Place chicken on a greased rack in smoker directly over water pan; close smoker. Smoke for 3 hours or until thermometer inserted into the breast reaches 165°, adding wood chips as needed to maintain smoke. Let rest 10 minutes before serving.