

# Smoked and Grilled Chicken Quarters

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## Ingredients

- 4-6 chicken quarters
- Olive Oil
- Jeff's Original Rub
- Jeff's Original BBQ Sauce

## Brine Recipe:

- Make a basic brine from 1 gallon of water, 1 cup of kosher salt and  $\frac{3}{4}$  cup of brown sugar.
- Add the salt to the water and stir until dissolved.
- Add the brown sugar and stir once again until it is dissolved.
- Put the chicken quarters down into a large zip top bag and then pour the brine into the bag over the chicken to cover.
- Brine in the refrigerator for 4 hours.
- When finished brining, give the chicken quarters a good rinse.

## Directions

- Brush on some olive oil to help the rub to stick. Apply a Tbsp or two of Jeff's Rub to the top of the chicken and spread it all over and underneath the skin with your hands so it mixes with the oil and creates a nice paste.
- Set up your smoker to 225 – 240 degrees Fahrenheit. Use dry pecan, cherry, or another favorite wood to smoke.
- Place the chicken directly on the grate, leaving about 1 inch between them. Leave the quarters in the smoker for about 1 hour during which it will reach about 140 degrees Fahrenheit internally. Be sure to use a thermometer to monitor the temperature of the chicken while it cooks.
- Finish the chicken on the grill by setting it to a very high heat. Once an hour of smoking has passed, place the chicken on the grill over direct heat.
- Apply layer of Jeff's Original BBQ Sauce, taking care to ensure the chicken doesn't burn.
- When the chicken quarters reach 165 – 170 degrees, they are finished.
- Serve the chicken immediately after cooking and enjoy!