



ALABAMA SPATCHCOCK CHICKEN

Operation BBQ Relief

WHAT YOU NEED

- 1 Medium Whole Chicken
- 2 oz Olive Oil
- 2 Tbsp Operation BBQ Relief SPG Rub
- 6 Tbsp Operation BBQ Relief Sweet & Smoky Rub
- ½ cup Cajun Butter
 - ¾ cup Unsalted Butter, Softened
 - ¼ tsp OBR Cajun Bayou Rub
 - 1 tsp Brown Sugar
- 2 Tbsp Alabama White Sauce

USEFUL TIP

Spatchcock chicken is a great way to cook a whole chicken or a whole turkey. It will cook much faster and more evenly. This will lead to a more tender and juicy product. Don't forget that when you remove the chicken from the grill or smoker it will continue to cook a few more degrees. Pulling it at the right temperature is the difference between a good chicken and a great chicken.

PREPARATION

In a small bowl, combine the softened butter, Cajun Bayou Rub, and the brown sugar. Mix until all ingredients are mixed well into the butter. If preparing early, refrigerate until ready to use.

Place the chicken on a cutting board, breast side down. Cut out the backbone of the chicken.

Turn the chicken over, breast side up, and push down on the chicken breast to flatten.

Lift the skin of the chicken away from the breast and stuff the cajun butter under the skin. Pull the skin down so no meat is showing.

Use the olive oil to coat the skin, this will help create a glue for the rubs to stick to.

Season the chicken with Texas SPG rub (light coat) on the skin side, then season the chicken with Sweet & Smoky rub (heavier coat) on the skin side.

Place the chicken in a smoker set at 350°F, skin side up. Smoke for approximately one hour or until the chicken reaches an internal temperature of 165°F.

Glaze the skin side of the chicken with Alabama White sauce and place it back on the smoker for 5 minutes. Once the sauce is set, remove the chicken from the grill, let it rest for 5 minutes and dig in.

SERVES 2-4 | PREP 5 min | COOK 60 min | READY 5 min

