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## Smoked and Grilled Chicken Quarters

In this smoked and grilled chicken quarters recipe, you will learn how to get some smoke flavor on the chicken then finish it off to perfection on a really hot grill.

Serving Size: 6

### **Ingredients**

4-6 Chicken quarters

Olive oil

Jeff's original rub

Jeff's barbecue sauce

### **Brine for Great Flavor and Juiciness**

1. Make a basic brine from 1 gallon of water, 1 cup of kosher salt and  $\frac{3}{4}$  cup of brown sugar.
2. Add the salt to the water and stir until dissolved.
3. Add the brown sugar and stir once again until it is dissolved.
4. Put the chicken quarters down into a large zip top bag and then pour the brine into the bag over the chicken to cover.
5. Brine in the refrigerator or in temperature of 33 to 39°F for 4 hours.
6. When it's done brining, give the chicken quarters a good rinse and you are ready to proceed.

## Preparation

### Season the Chicken Quarters

1. Brush on some olive oil to help the rub to stick
2. Apply a tablespoon or two of my rub to the top of the chicken and spread it all over with your hands so that it mixes with the oil and creates a nice paste.
3. Make sure to get oil and rub up under the skin a little as well.
4. Move the seasoned chicken quarters to a Bradley rack or similar device and it's ready to go into the smoker.

### Smoke the Chicken

1. Setup your smoker for cooking at about 225-240°F.
2. Place the chicken directly on the grate leaving about 1 inch between them to allow the smoke full access to the meat.
3. Leave the chicken quarters in the smoker using indirect heat for about 1 hour during which time it will reach about 140°F internally.
4. Use dry pecan, cherry or another favorite wood for smoke the entire time it is in the smoker.
5. Be sure to use a thermometer such as the Maverick ET-733 to monitor the temperature of the chicken while it cooks in the smoker and grill.

## Preparation Continued

### Finish the Chicken on the Grill

1. Heat the grill to very high heat just before the chicken is finished smoking.
2. Once an hour of smoking has passed, place the chicken on the grill over direct heat.
3. Brush on a little of my sauce while it finishes cooking.
4. Watch the chicken carefully to make sure it does not burn.
5. When the chicken quarters reach 165-170 °F, they are finished cooking and are ready to eat.

Serve the chicken quarters immediately when they are finished cooking.