

# TIM FARMER'S COUNTRY KITCHEN

## BBQ WHOLE CHICKEN

### **BRINE**

*1 gallon of water  
1 cup kosher salt  
1 cup brown sugar  
2 tablespoons black pepper  
1/2 cup soy sauce  
Capful of liquid smoke  
1 teaspoon thyme  
2 tablespoons garlic powder  
Dash of Worcestershire*



Bring all ingredients to a boil in a large pot and simmer until dissolved. Remove from heat and cool completely. Add in whole chicken and put in fridge overnight (12-14 hours). Remove and pat dry.

*Whole chicken  
Olive oil  
Dry Rub*

Coat chicken in olive oil on both sides. (Can tie legs together if desired with kitchen twine.) Cover all sides with dry rube and put on smoker at 380 degrees. Smoke for 60-80 minutes, or until internal temperature reaches 165 degrees.