

Smoked BBQ Chicken

2 Dinner's Ready BBQ Chicken Breasts

1/2 cup apple juice

1 Cup Dinner's Ready BBQ Sauce

Start fire in your smoker. Soak mesquite or hickory wood chips in water. Put the apple juice in a sterile spray bottle.

When your smoker is ready (between 225° and 250° F), place 3-4 wood chips in the fire to create smoke. Place the chicken on the grill over indirect heat and close grill to contain smoke. Cook the chicken for 2 to 2 ½ hours, until internal temperature reaches 165° F, turning occasionally to ensure even cooking. Add 5-7 charcoal pieces and a handful of wood chips to the fire every 35-40 minutes, maintaining the temperature in your smoker between 225° and 250° F. Spritz chicken with apple juice each time you add wood chips and charcoal.

When ready to serve, brush with Dinner's Ready BBQ Sauce and serve additional sauce on the side.

Suggested Side Dishes:

Dinner's Ready Bacon Ranch Potato Salad

Dinner's Ready Macaroni & Cheese

Dinner's Ready Broccoli with Cheese Sauce

Dinner's Ready Yellow Squash Casserole

Dinner's Ready Deviled Eggs