



Chicken works great on the ProQ™ Smoker, as the lower cooking temperature ensures that the result is tender and moist. A point to remember is that the smoke will cause the flesh to turn pink, so it is quite difficult to determine the doneness by sight and we recommend using a good quality temperature probe thermometer for this. During the last 40 minutes, we remove the water from the pan, put 250g of Lard into the pan (wait about 10 mins, till it's smoking hot) then throw in some par-boiled potatoes. This serves 2 purposes... it gives you crispy and golden potatoes, but also raises the cooking temperature to around 300°F which will ensure that you get a crispy skin on the bird.

**Serves 4 - 6**

**Preparation time 15 minutes** - Can be done the day before and then refrigerated overnight.

**Cooking Time ± 3.5 hours** (220 - 250°F)

### Ingredients

1 Chicken 3 - 4lbs (preferably free range).

1 Jar orange marmalade.

3 Tsp whiskey

Salt and pepper to taste.

Maple wood (Chunks or Chips).

### Method

Set up your water smoker [see here for basic set up instructions](#), around 3 Kg's (6.5lbs) of charcoal briquettes should be enough.

Make sure the Chicken is fully defrosted before you start. The chicken should be at room temperature before going onto the smoker.

#### Step 1

Loosen the skin, by pushing your fingers beneath it. Be careful not to make a hole in the skin (those of you with long nails).

#### Step 2

Once the skin is loose, mix the whiskey and marmalade together, then use a teaspoon to insert the marmalade beneath the skin, making sure to spread it evenly.

#### Step 3

Use some of the left over marmalade and rub the outside of the chicken. Season with salt and pepper.

#### Step 4

Put the chicken on the smoker.

#### Step 5

Place the lid on the smoker - REMEMBER to make sure the vent on the lid is fully open.

Your smoker should be running at between 220 and 250°F, if you have a ProQ Frontier or ProQ Excel 20, slight adjustments can be made to the air vents to set your smoker to the required temperature. Some points to remember... at this time of year, we have to be aware that wind and lower ambient temperatures (the biggest thieves of the temperature inside your smoker) will come into play, so if you can, place your smoker in a sheltered area that is out of the way, as we also don't want someone accidentally knocking the smoker over and ruining our Turkey.

#### Step 6

Carefully and lovingly remove the bird from the smoker. Allow the bird to rest for at least 15 minutes before carving.

