
Awesome Smoked Pork and Chicken

By Ron McKinley

Hints:

- Do not comingle raw meats in ice chests
- Cook Pork to 160°F
- Cook Chicken to 180°F
- Let meats cool before cutting and preparing
- Don't be afraid of using spices—they will be dissipated during smoking
- I prefer apple wood chunks for smoking
- Soak chunks, chips in water for better smoke
- Low temperature and slower cooking (i.e. longer time is better)
- Don't peek—keep smoker closed, except to season and rotate

Rub Mix:

Equal Parts of:

- Salt
- Pepper
- Granulated Garlic
- Granulated Onion
- Cumin
- Chili Powder
- New Mexico Ground Chili
- Brown Sugar

Can be used on all meats... and feel free to add other spices

Whole Chicken

1. Melt Butter
2. Cut oranges in half (one orange per chicken)
3. Squeeze juice into butter
4. Brush rub mix onto chicken liberally using kitchen brush
5. Put squeezed orange halves into chicken cavity
6. Wrap with foil and refrigerate overnight
7. Unwrap chicken
8. Smoke chicken—see 7,8,9,10,11,12 (under Pork Shoulder)
9. Spray with apple juice and apply more rub mix to taste
10. Cook chicken until just done
11. Let cool and pull apart



Pork Shoulder

1. Pat Dry
2. Inject apple juice (to which has been added rub mix)
3. Slather with yellow mustard liberally
4. Apply rub mix liberally
5. Wrap with foil—refrigerate overnight
6. Unwrap meat
7. Start fire in smoker
8. Maintain temperature at 225°F to 250°F
9. Put roast into smoker
10. Spray with apple juice every 45 minutes
11. Smoke for at least six hours
12. Take roast out of smoker and rewrap with foil
13. Put into oven for six hours or until tender at 230°F
14. Remove from oven and let cool and pull apart
15. Apply more rub mix and apple juice as desired



Equipment Needed

- Injector
- Good Spray Bottle
- Shaker for Rub
- Ice Chests or Refrigerator
- Long & Strong BBQ Fork
- Long & Strong BBQ Spatula
- Gloves

Final Hints:

- Good equipment eliminates many frustrations
- Don't be afraid to try
- Buy good charcoal for constant temperature in outdoor cooker and smoker