

Smoked Citrus Chicken

- 2 ea. Chicken, cut into thighs, wings, drumsticks, and breasts, all bone in
- 2 Tbs. Guajillo chili powder
- 3 Tbs. Dried Mexican oregano
- 2 Tbs. Salt
- 1 Tbs. Black pepper
- ½ C. Orange juice
- 2 tsp. Ground cumin
- 2 Tbsp. Chili flakes

About 1 Cup mildly flavored beer

This is a much quicker smoke, about two hours, that is easy to do on a Weber grill. The wood will provide little of the heat but a lot of flavor. The hot coals will push the cooking along. I find that when I am feeding a crowd, I'll run my smoker and my Weber, just to get everything done at the same time. The chicken provides a nice addition to the pig, a little variety.

1. Whisk together all ingredients except chicken and chili flakes. Pour over chicken parts.
2. Remove marinated wings and place in separate container with chili flakes. Allow all to marinate overnight if possible. Or at least for a few hours.
3. Make a nice, solid charcoal fire. When the coals are ready, push them to one side of the Weber. Place a metal baking pan or pie pan on the lower rack next to the coals. This will catch the drippings and act as a source of moisture. Place some hardwood or fruitwood chunks on the coals. Place top rack over coals.
4. Place the thighs, legs, and wings in the side of the rack not over the fire. Thighs should be skin side up. Cover and reduce the airflow with the lower and top air vents that the wood only smokes, not flames.
5. Let these parts cook, smoking, for about 1 hour. Splash/brush with beer once or twice or more if it strikes you. Make sure, however, that there is liquid in the drip pan the whole time so the chicken doesn't dry out.
6. If the fire starts to cool, add some more charcoal and/or another block of wood.
7. At the hour (or so, you will need to judge the doneness yourself) remove the wings and place the breasts in the smoker, skin side up. Take the wings and gobble them secretly while sipping your beer. Hide the bones. This is the secret treat of the smoke master.
8. Let the chicken smoke for a half hour to an hour, depending on the heat. Be careful to keep the moisture in the drip pan and throw a splash of beer on the chicken once in awhile.
9. Enjoy. If you want to serve a little barbecue sauce, I recommend it on the side. You just did a lot of work to get a nice, smoky flavor. Why drown it with sauce?