

Backyard BBQ Chicken with Bar-A-BBQ

Prep: 20 minutes (includes 10-minute seasoning rest) • Cook: About 1 hour 20 minutes

Smoked-then-grilled chicken quarters lacquered in a sweet, sticky rib glaze with a peppery, garlicky kick from Holy Voodoo seasoning—saucy, smoky, and irresistibly finger-licking.

Ingredients

- 1 package chicken quarters (usually 6 pieces)
- to taste Meat Church Holy Voodoo seasoning
- to taste coarse black pepper (16-mesh)
- as needed Bar-A-BBQ Rib Glaze (or favorite BBQ sauce)

Instructions

1. Preheat an offset smoker to 250 F using post oak (mesquite, hickory, or pecan also work). Set up a charcoal grill for direct heat to use later in the cook.
2. Trim excess fat or skin from chicken quarters. Season the underside lightly with 16-mesh coarse black pepper, then Meat Church Holy Voodoo. Flip and season the skin side the same way. Let seasoning adhere for 10 minutes.
3. Place chicken in the smoker skin side up. Smoke at 250 F until internal temperature reaches about 155 F (approximately 1 hour).
4. Transfer chicken to a grill grate positioned just above the charcoal fire, avoiding direct flames. Grill 2–3 minutes per side, flipping and moving as needed.
5. When chicken reaches about 159 F internal, move to a cooler zone and generously apply Bar-A-BBQ Rib Glaze (or your favorite BBQ sauce). Continue cooking 5–10 minutes to allow the glaze to tack up.
6. Return chicken to the smoker, glaze again, and smoke for 10 minutes to set the sauce.
7. Remove from smoker, let cool slightly, and serve.

Tags: BBQ, Smoked, Grilled, Chicken, Saucy, Backyard
