

Old School BBQ Chicken Quarters

Prep: 4 hr 15 min to 5 hr 15 min (includes brining and seasoning) • Cook: 2 hr 5 min to 2 hr 10 min

Juicy, brined chicken quarters rubbed with The Gospel, slow-smoked over post oak, and finished with a sweet, sticky Holy Cola glaze—simple Texas BBQ done right.

Ingredients

- as needed chicken quarters
- per package directions Meat Church Bird Baptism Brine
- per package directions water
- to taste Meat Church The Gospel All Purpose BBQ Rub
- as needed Meat Church Holy Cola BBQ Sauce

Instructions

1. Brine the chicken quarters for 4–5 hours in Meat Church Bird Baptism Brine according to the package directions.
2. Preheat your smoker to 250°F; post oak splits are recommended (offset smoker).
3. Season all sides of the chicken quarters generously with The Gospel All Purpose BBQ Rub and let it adhere for 15 minutes.
4. Place the chicken quarters directly on the smoker grates and cook until the internal temperature reaches 170°F in the joint, about just over 2 hours.
5. Brush the quarters with Meat Church Holy Cola BBQ Sauce and let the sauce tack up over the heat for 5–10 minutes.
6. Remove from the smoker and rest for at least 15 minutes.
7. Separate the thigh and drumstick at the joint, then serve and enjoy.

Tags: BBQ, Chicken, Smoked, Texas, Glazed
