

# Pulled BBQ Chicken

Prep: Overnight brine (8–12 hours) plus ~20–30 minutes active prep • Cook: ~1.5–2.5 hours at 275°F, until breast reaches 155°F internal

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*Smoked, butter-basted pulled chicken drenched in sweet heat—brined for deep juiciness, seasoned with Texas Sugar, and finished with Sizzlin' Salvation BBQ sauce for slider-ready perfection.*

## Ingredients

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- 1 chicken (whole)
- 1 stick butter (cut into pats)
- to taste BBQ sauce (Meat Church Sizzlin' Salvation)
- to taste Texas Sugar BBQ rub
- 1 cup Bird Baptism Brine mix
- 4 cups water
- 6–8 cups ice
- as needed slider buns (toasted (optional))

## Instructions

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1. Thoroughly mix 1 cup Meat Church Bird Baptism Brine with 4 cups water in a medium pot; heat just to near-boil to dissolve, then remove from heat and add 6–8 cups ice to cool completely.
  2. Place the whole chicken in a food-safe container and pour in enough cooled brine to fully submerge (add a bit of cold water if needed). Refrigerate and brine overnight.
  3. Remove chicken from brine, rinse thoroughly, and pat dry.
  4. Preheat smoker to 275°F (pecan and cherry pellets recommended).
  5. Spatchcock the chicken: using shears, cut along both sides of the backbone to remove it; press to flatten and remove the keel bone. Optionally split into halves.
  6. Season generously on all sides with Texas Sugar; gently loosen the breast skin and lightly season underneath. Pin skin back with toothpicks. Rest 15 minutes to let the rub adhere.
  7. Set chicken halves in a half-size foil pan and dot with 1 stick of butter cut into pats.
  8. Smoke at 275°F until the breast reaches 155°F internal temperature.
  9. Remove from the smoker. Using gloved hands, pull the chicken from the bones into pieces. Pour in the pan juices and melted butter, season with additional Texas Sugar to taste, and toss with Sizzlin' Salvation BBQ sauce until coated but not swimming.
  10. Pile pulled chicken onto toasted slider buns. Add more sauce if desired and serve.
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**Tags: BBQ, Chicken, Smoked, Sliders, Sweet Heat, Outdoor Cooking**

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