

Spatchcocked BBQ Chicken with Honey Cola Glaze

Juicy, backyard-style spatchcocked chicken is brined for deep moisture, smoked until the skin turns golden and crisp, then finished with a sweet, sticky Holy Cola and honey glaze for classic, crowd-pleasing BBQ flavor.

Ingredients

- 1 whole chicken
- as needed Meat Church Honey Bacon BBQ seasoning
- as needed Meat Church Holy Cola BBQ Sauce
- to taste honey
- 1 cup Meat Church Bird Baptism Poultry Brine
- 4 cups water
- 6–8 cups ice

Instructions

1. Make the brine: In a medium pot, combine 1 cup Meat Church Bird Baptism Poultry Brine with 4 cups water. Heat until nearly boiling to dissolve, then remove from heat and add 6–8 cups ice to fully cool.
 2. Brine the chicken: Place the whole chicken in a food-safe container, cover completely with the cooled brine (add additional water if needed to submerge), and refrigerate overnight.
 3. Remove the chicken from the brine, rinse thoroughly, and pat dry.
 4. Preheat smoker to 325°F. Pellet flavors such as oak and hickory are recommended; mesquite or pecan also work well.
 5. Spatchcock the chicken: Using poultry shears, cut along both sides of the backbone to remove it. Remove the keel bone.
 6. Season liberally on all sides with Meat Church Honey Bacon BBQ seasoning. Optionally, gently separate the skin from the breast and lightly season underneath. Rest 15 minutes to let the rub adhere.
 7. Place chicken on the smoker grate and cook until the breast reaches 155°F internal temperature.
 8. While nearing 155°F, warm a glaze made with 2 parts Meat Church Holy Cola BBQ Sauce to 1 part honey.
 9. When the chicken hits 155°F, brush with the warmed sauce–honey mixture.
 10. Continue cooking until the deepest part of the breast reaches 160°F. Remove from the smoker; carryover cooking will bring it to about 165°F.
 11. Carve and serve.
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Tags: BBQ, Chicken, Smoked, Pellet Grill, Gluten Free, American

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