

# Sticky BBQ Chicken

Prep: Overnight brine (8–12 hours) plus ~20 minutes active prep • Cook: 75–90 minutes at 300°F

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*Juicy, smoke-kissed chicken lacquered with a glossy Holy Cola glaze that layers sweet heat, tang, and herbaceous depth over pecan–cherry wood. Each bite balances crisp skin, succulent meat, and a sticky, craveable finish.*

## Ingredients

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- 2 whole Greener Pastures chickens
- as needed Meat Church Bird Baptism Brine (per package directions)
- 2 tbsp olive oil
- 2 tbsp Meat Church Honey Hog BBQ
- 1 tbsp Meat Church Holy Gospel
- 1 tbsp Meat Church Blanco
- 1 tbsp fresh parsley (chopped)
- 1 tbsp fresh oregano (chopped)
- 1 tsp coriander (ground)
- 1 bottle Meat Church Holy Cola BBQ Sauce
- 1/4 cup Texas peach preserves
- 2 tbsp hot honey
- 2 tbsp butter
- 1 tbsp Worcestershire sauce
- 1 tbsp apple cider vinegar
- 1 tsp soy sauce
- 2 cloves garlic (minced)
- 1 tsp fresh oregano (chopped)
- 1 tsp fresh parsley (chopped)

## Instructions

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1. Brine the chicken: Prepare Meat Church Bird Baptism Brine per package directions. Submerge the chickens and refrigerate overnight for maximum moisture and flavor.
2. Spatchcock and halve: Remove the backbone with poultry shears or a sharp knife. Press the bird flat, remove the keel bone, then cut into halves.
3. Preheat the smoker: Set a Traeger (or similar pellet smoker) to 300°F using pecan and cherry pellets.
4. Season: Pat chicken dry. Lightly coat with olive oil, including under the skin. Season outside and under the skin with Honey Hog, Holy Gospel, and Blanco. Finish with chopped parsley, chopped oregano, and ground coriander. Optional:

pin back the skin with toothpicks to keep it tidy.

5. Start smoking: Place chicken halves directly on the grates. Cook until the breast reaches about 155°F, typically 75–90 minutes depending on size.

6. Make the Sticky Holy Cola Glaze: In a saucepan over medium heat, combine Holy Cola BBQ sauce, peach preserves, hot honey, butter, Worcestershire, apple cider vinegar, soy sauce, minced garlic, chopped oregano, and chopped parsley. Simmer until glossy, sticky, and slightly thickened.

7. Glaze in layers: Begin basting about 20 minutes into the cook and repeat every ~20 minutes (2–3 times). Allow each coat to tack up before applying the next until the chicken looks lacquered.

8. Rest and serve: Remove chicken from the smoker, rest at least 15 minutes, then break down into parts. Slice, serve, and enjoy.

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**Tags: Chicken, BBQ, Smoked, Glazed, Sweet and Spicy, Traeger**

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