



OLD-SCHOOL KANSAS CITY BARBECUED CHICKEN

This is the genesis of all barbecued chicken and something everybody loves. We've all been served a barbecued half-chicken dinner at a local fundraiser and with the friendly atmosphere and a good cause it makes for a pretty good meal. But a little brine and some homemade barbecue sauce will make your chicken barbecue something very special and your friends will all be asking you to make it again. Reprinted with permission from *Slow Fire: The Beginner's Guide to Barbecue* by Ray Lampe. Chronicle Books, 2012. p. 119-121.



BRINE

2 tablespoons kosher salt
1 tablespoon sugar
1 teaspoon onion powder
1 teaspoon garlic powder
1 teaspoon black pepper
1 cup ice water

CHICKEN

1 frying chicken (4 to 5 pounds), cut in half
Barbecue Rub #67 (see separate recipe)*
Thick and Rich Barbecue Sauce (see separate recipe)*

To make the brine: Heat 1 cup water in a small saucepan over medium heat until it's about to simmer. Add the salt, sugar, onion powder, garlic powder, and pepper. Mix well and cook until the salt and sugar have dissolved, about 4 minutes. Transfer to a bowl or small pitcher and mix in the ice water. Refrigerate until very cold. Put the chicken halves in a gallon-sized plastic zip bag. Pour the brine over them. Squeeze out as much air as possible and seal the bag. Refrigerate for 3 hours, turning occasionally.

Prepare your cooker to cook indirectly at 250°F using medium cherry wood for smoke flavor.

Take the chicken out of the bag and rinse well. Dry thoroughly and sprinkle it lightly with the rub. Put the chicken in the cooker and cook for 3 hours. Brush it with the barbecue sauce and continue cooking until each half reaches an internal temperature of 160°F in the breast and 180°F in the thigh, about another 1 hour. Transfer the chicken to a platter and tent loosely with foil. Let rest for 10 minutes. Serve the chicken halves with additional sauce on the side.

Makes 2 to 4 servings

*BARBECUE RUB #67

1/2 cup Sugar in the Raw
1/2 cup kosher salt
3 tablespoons chili powder
3 tablespoons paprika
1 teaspoon garlic powder
1 teaspoon onion powder

1/2 teaspoon black pepper
1/2 teaspoon lemon pepper
1/2 teaspoon ground coffee
1/4 teaspoon cayenne pepper

Combine all the ingredients in a medium bowl and mix well. The rub may be stored in an airtight container in a cool place for up to 6 months.

Makes about 1-1/2 cups

*THICK AND RICH BARBECUE SAUCE (KANSAS CITY-STYLE)

1/4 cup butter
1 small yellow onion, finely chopped
3 garlic cloves, crushed
1 jalapeño, seeded and minced (leave the seeds in if you like it hot)
1/2 teaspoon celery seed
2 cups ketchup
1/2 cup cider vinegar
1/2 cup honey
1/3 cup yellow mustard
1/4 cup apple juice
2 tablespoons soy sauce
2 tablespoons Worcestershire sauce
1 tablespoon Louisiana hot sauce
1 tablespoon tomato paste
1 teaspoon liquid smoke (optional)
1/2 teaspoon salt
1/2 teaspoon black pepper

In a medium saucepan over medium heat, melt the butter. Add the onion, garlic, and jalapeño and cook for about 8 minutes, stirring occasionally, until soft. Add the celery seed and mix well. Cook for 1 minute. Add the ketchup, vinegar, honey, mustard, apple juice, soy sauce, Worcestershire, hot sauce, tomato paste, liquid smoke (if using), salt, and pepper. Mix well and bring to a simmer. Cook for 20 minutes, mixing often, until thickened. Remove from the heat and serve or cool and store the sauce in an airtight container in the refrigerator for up to 1 week.

Makes about 1 quart