

Whole Roasted Chicken – Traeger Grill

Roasted Chicken on the Traeger is simply amazing, add to that the fun of using your favorite beer or beverage to infuse some aromatic flavor and moisture, you have all the ingredients for legendary chicken.

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 1 Whole Chicken

Prep time: 10 Minutes

Cook time: 60-65 Minutes – If you want to add smoke to the chicken prior, that adds some time as well

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
1 ea	Chicken, Whole, Fresh, 5.5#	W/O Solutions/brines
2 Tbsp	Oil, Canola / Olive Blend	
3 Tbsp	Oink Rub, 5280 Culinary	Season to taste
and		
3 Tbsp	Rub a Dub, 5280 Culinary	Season to taste
2 Cups	Apple Cider	

Prep Directions:

Load Traeger with Reserve Blend (or choice) of pellets

Heat Traeger to 375°

If you want to add some smoke beforehand, turn Traeger to 180 degrees

Smoke for 30-45 minutes prior to roasting at 375°

Cooking Directions:

Preparation:

Load Reserve Blend Pellets and Preheat Traeger to 350 Degrees

SEE ABOVE FOR INFORMATION ON ADDING SMOKE PRIOR TO THE COOKING PROCESS

Open Whole Chicken package and drain, then pat dry

Drizzle Chicken with about 2 Tbsp olive oil, on the skin

Season the outside of the cavity with 50/50 Blend of Oink/Rub a Dub

Lightly season the inside of the cavity

Be sure the Traeger chicken throne is clean

Fill the throne with 2 cups of Apple Cider

Tuck the chicken wings under the front part of the chicken

Place the chicken onto the Throne and carefully transfer to the grill

If adding smoke – SEE ABOVE

Once the chicken is loaded onto the throne, load the WiFire Probe into the thickest part of the chicken breast and run the wire to the outside of the grill, plug into the controller

Set alarm for 165°

Cook to an internal temperature of 165°. Remove from Traeger and let rest for 5 minutes. Rested Temperature should finish right at 170° in the Breast lobe. Approx 2 hours and 15 minutes

Once rested, serve with Camp Beans or potatoes

Serve with Fire Honey or baste with Fire Honey for a nice sweet heat

Grills / Grill Gear Used:

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|--------------------------------------|--------------------------|
| • Traeger, Ironwood 885 | Ace SKU - 8474934 |
| • Thermometer, Digital, Instant Read | Ace SKU – 6108419 |
| • iGrill 2 Thermometer | Ace SKU – 8531519 |
| • Pellets, Reserve Blend | Ace SKU – 8015887 |
| • Chicken Roaster Throne, Traeger | Ace SKU – 8464455 |
| • Kingsford extra tough Grill Pan | Ace SKU – 8463135 |

Shopping List (Products Used):

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|--------------------------------|--------------------------|
| • Oink Rub, 5280 Culinary | Ace SKU – 8562043 |
| • Rub a Dub Rub, 5280 Culinary | Ace SKU – 8562050 |
| • Fire Honey, 5280 Culinary | Ace SKU - 8017719 |