

Smoked Pulled Chicken

Cuisine: **English**
Food category: **Poultry**



Author: **Phil Smith**

Company: **Retigo**



Program steps

Preheating: 180 °C

1

 Hot air

 85 %

 Termination by time

 02:00 hh:mm

 140 °C

 70 %



Ingredients - number of portions - 10		
Name	Value	Unit
Large Chicken	1	pcs
bbq sauce	1	pcs
Rub	30	g
American Yellow Mustard	50	ml

Directions

Place the smoker into the pre-heated oven and set to "low" on the smoker control and press start.

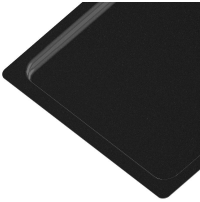
While the smoker is starting, rub the mustard all over the chicken, then sprinkle the rub over the chicken, covering all sides.

Place the chicken onto the Vision Bake tray and cook gently.

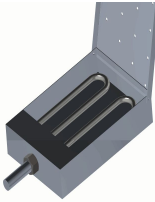
Once ready, take out the chicken and "pull" into shreds.

Then mix in the BBQ sauce and serve with macaroni cheese with bacon lardons mixed in.

Recommended accessories



Vision Bake



Vision Smoker