

Brine for smoked chicken

1 gallon water

$\frac{3}{4}$ cup salt

$\frac{2}{3}$ cup sugar

$\frac{3}{4}$ cup soy sauce

1 teaspoon black pepper

1 teaspoon tarragon

1 teaspoon thyme

$\frac{1}{4}$ cup olive oil

Soaked in brine for 10.5 hours

Soaking wood chips for 40 minutes

Place chips on lower grates and turn all burners on high

Turn off all burners except under wood chips, regulate to 275°

Place chicken on top grate