

Meadow Creek®

Perfect Chicken Every Time!



While it is always difficult to make concrete statements regarding cooking on a grill, the following will provide guidelines, which in the absence of experience, will get the job done.

Make sure you work with clean equipment and keep the chicken refrigerated, or on ice, until you are ready to cook. It is important that you touch the meat only with clean hands or that you wear latex gloves.

Cooking on commercial equipment such as the Meadow Creek® BBQ96 or BBQ144 will require approximately $\frac{3}{4}$ to 1 lb. of charcoal per pound of chicken. Translated into terms that are useful – use between $\frac{3}{4}$ and 1 whole 40 lb. bag of hardwood charcoal per section in the cooker.

With the ash pans relatively dry, pile the charcoal into the center of each pan. Drench the briquettes with lighter fluid, approximately $\frac{1}{2}$ to $\frac{3}{4}$ bottle per section. Allow the fluid 5–10 minutes to soak in and carefully light the coals from the center first then the outside edges. Use a long-handled lighter or propane torch. We recommend using a weed burner torch for lighting charcoal rather than lighter fluid.

While waiting for the coals to reach the level of usefulness, place the chicken on the grates. Keep the skin side all facing the same direction. This provides greater control to prevent charring. Sprinkle seasoning on the meat, conservatively (1 lb. of seasoning will do approximately 40–50 lbs.), and close the grate. Turn the assembly over and season the other side. Make sure that each grate is securely locked on both sides. This process takes place on a table not a cooker.

Allow the charcoal to burn for approximately 15–30 minutes until the majority of the coals are white around the edges. Don't be overly concerned that all of the coals are not lit, they will be. When the coals are ready, spread them evenly across the bottom of the ash pans. Mix the unlit coals in with the other coals.

Place the grates on the cooker in the turn slots. Within 10 minutes or so you'll notice the chicken start to cook. Keep an eye on the side close to the fire and turn the grates frequently to guard against charring.

1–1½ hours later you'll have the finest chicken you could expect. Because the inside chambers cook hotter than the outside you may want to move the grates mid-way through cooking, bringing the inside ones to the outside and vice versa.

During the cooking process there could be flare-ups in the firebox. Although many cookers allow this as part of the process, you can use a clean, low-pressure (Hudson type) sprayer to keep the flame well under control. This method leaves the finished product with a beautiful golden color, which earns compliments before people even begin to eat.

No additional charcoal is required unless more chicken is to be cooked. Add more as needed without increasing the temperature to a point where the meat chars before it is thoroughly cooked. The absolute worst thing that can happen is to serve a piece that is not done.

It is wise to remember that the weather may create some variables, so these guidelines may vary.



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