

# SMOKE ROASTED CHICKEN WITH HERBED BUTTER



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**1 4 TO 4-1/2 LB CHICKEN**

**8 TBSP BUTTER, AT ROOM TEMPERATURE**

**1 CLOVE GARLIC, FINELY MINCED**

**1 SCALLION, FINELY MINCED**

**2 TBSP MINCED FRESH HERBS SUCH AS THYME, ROSEMARY, SAGE, OR PARSLEY**

**TRAEGER CHICKEN RUB**

**A FEW DROPS FRESH LEMON JUICE**

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## PREPARATION

- In a small bowl, combine butter, scallions, garlic, minced fresh herbs, 1-1/2 teaspoon of the rub, and lemon juice. Blend well with a wooden spoon.
- Remove any giblets from the cavity of the chicken. Wash the chicken inside and out with cold running water. Dry thoroughly with paper towels.
- Sprinkle a generous amount of Chicken Rub into the cavity of the chicken.
- Gently loosen the skin around the chicken breast and slide in a few tablespoons of the herb butter and cover evenly.
- Smear outside of chicken with the remaining herb butter.
- Tuck the chicken wings behind the back. Tie the legs together with butcher's string.
- Sprinkle the outside of the chicken with more Chicken Rub and insert sprigs of fresh herbs into the cavity of the chicken if desired.
- When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 400 degrees F and preheat, lid closed, for 10 to 15 minutes.
- Oil the grill grate with vegetable oil. Place the chicken on the grill grate, breast-side up, and close the lid.
- After chicken has cooked for 1 hour, lift the lid. If chicken is browning too quickly, cover the breast and legs with aluminum foil.

- Close the lid and continue to roast the chicken until an instant-read meat thermometer inserted into the thickest part registers a temperature of 165 degrees F (about 15 to 20 minutes more).
- Remove chicken from grill and let rest for 5 minutes. Serve. Enjoy!

**Difficulty:** 2/5  
**Prep time:** 15 mins  
**Cook time:** 1.25 hrs  
**Serves:** 4 - 6  
**Hardwood:** Mesquite

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