Big Green Egg Pulled Chicken

When it comes to cook once, eat twice… Shredded Chicken fits this perfectly. I use shredded chicken in soups, on salads, in salads, for tacos and more. It’s an easy and very fast item to cook, that you can re-purpose in a few extra dishes. Happy Cooking, Chef Jason

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

##### **Yield:** 1 Whole Roasted Chicken – serves 4 ppl

##### **Prep time:** 5 Minutes Prep Time

##### **Cook time:** 1 ¼ hours of cook time, plus 5-7 minute rest time

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 3-3.5 lb **Chicken, Whole, Fresh Butcher or Local Grocery store**

### 2 tbsp **Oil, Canola/Olive Blend your choice of brand**

### 3-4 tbsp **Cluck Rub, 5280 Culinary adjust to your flavor needs**

# Cooking Directions:

**Preparation:**

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer’s instructions before using grills, starters and any cooking tools

Remove chicken from the cryo-vac package, rinse the cavity and put into a large pan to drain

Rub the entire chicken with a light coat of oil

Next season to taste with Cluck Rub, season a little inside the cavity as well (if desired)

Let rest on counter while Egg reaches temp

Prepare your Big Green Egg as shown below

**PREPARING YOUR BIG GREEN EGG**

Pre Heat your Big Green Egg to 200˚ F and (if desired) load with your preferred smoking wood chunks (Layer in the wood chunks to create an even sustained smoke flavor)

If using EGGgenius, add it now, setup pit temp probe and adjust temp to 350˚ F

Add the ConvEGGtor legs up, ADD a convEGGtor drip tray and then place grill grate on top of convEGGtor

Close dome and Adjust Temp to 350˚ F (adjust bottom vents and top rEGGulator)

Place the chicken on the grill grate and in the center of the egg

Load the EGGgenius probe into the thickest part of the breast

DO NOT COVER THE CHICKEN DURING THE COOKING PROCESS

Close the lid and cook at 350˚ F until temperature reaches 165˚ F internal

Using oven gloves or heat resistant gloves, remove chicken from the Big Green Egg and onto a cooking sheet

CHEF TIP: I remove my chicken right at doneness temp, then allow any carryover cooking to help ensure the dark meat reaches temp of 180˚ F at the thigh

Carefully remove chicken from roasting rack and onto your cutting board

Using insulated gloves – remove the skin, then carefully remove the breast and hand shredd

Don’t forget to remove the checking tenderloin as well

After both lobes of the breast are shredded, remove the leg/thigh and shred as well

Store chicken in food storage bags for use within 2 days, or freeze for up to 2 weeks

Great for tacos, salads, burritos, soups or salads

# Grills / Grill Gear Used:

Big Green Egg, XLarge **Available at participating locations**

Big Green Egg, EGGenius **Available at participating locations**

Big Green Egg, Charcoal **Ace SKU – 8697104**

Big Green Egg, Wood Chunks, Apple **Ace SKU – 8696429**

# Shopping List (Products Used):

Cluck Rub, 5280 Culinary **Ace SKU – 8561854**