WICKER’S SMOKED CHICKEN

6-8 chicken breasts, split and salted

1 bottle of Wicker’s Original Marinade & Baste

1 orange peel

2 Tablespoons brown sugar

1 teaspoon salt

1 teaspoon mince garlic

1 onion, cut in slices

½ cup catsup

1/4 cup Worchestershire Sauce

2 cups water

Combine all ingredients except chicken breasts in the correct container of smoker.

Place chicken breast on top rack of smoker and cook for 3 hours.

Serves 6-8.