Smoked Citrus Chicken

1/4 cup olive oil

4 cloves garlic minced

1 Tablespoon salt

1 1/2 teaspoon orange zest

1 1/2 teaspoons cumin

1 teaspoon lemon zest

1/4 teaspoon cinnamon

1/8 teaspoon cayenne pepper

3 pounds bone in split chicken breasts

1 cup wood chunks

Whisk together oil, garlic, salt, orange zest, cumin, lemon zest, cinnamon and cayenne.

Cut 2 slits in each chicken breast and transfer to bowl with marinade.

Cover and refrigerate 1-24  hours.

Soak wood chips in water overnight.

Place wood chips over coals in grill and cook chicken to 160 degrees.

Serve chicken with orange slices.