



EASY SMOKED CHICKEN THIGHS

THESE JUICY SMOKED CHICKEN THIGHS ARE SEASONED WITH APPLEWOOD SMOKED SEA SALT, APPLEWOOD SMOKED PAPRIKA, AND MAPLE SMOKED BOURBON PEPPERCORN, THEN SLOW-SMOKED TO TENDER PERFECTION. AN EASY RECIPE PACKED WITH BOLD SMOKY FLAVOR FOR ANY OCCASION.



				
PREP TIME 10 MIN	COOK TIME 1 ½ -2 HRS	TOTAL TIME ABOUT 2 HRS	SERVINGS 6	DIFFICULTY EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1

- PREHEAT YOUR SMOKER TO 250°F.

STEP 2

- TRIM ANY EXCESS FAT FROM THE BONELESS CHICKEN THIGHS AND PAT DRY WITH PAPER TOWELS.

STEP 3

- LIGHTLY COAT EACH THIGH WITH OLIVE OIL.
- SEASON GENEROUSLY ON ALL SIDES WITH:
 - APPLEWOOD SMOKED SEA SALT
 - APPLEWOOD SMOKED PAPRIKA
 - MAPLE SMOKED BOURBON PEPPERCORN

STEP 4

- PLACE THIGHS DIRECTLY ON THE SMOKER GRATE WITH A LITTLE SPACE BETWEEN EACH PIECE.
- SMOKE FOR APPROXIMATELY 75-90 MINUTES, OR UNTIL THE INTERNAL TEMPERATURE REACHES 175-185°F.

STEP 5

- REMOVE FROM THE SMOKER AND ALLOW THE CHICKEN TO REST FOR 5-10 MINUTES BEFORE SERVING.

SMOKEHOUSE KITCHEN TIPS:

- PATTING THE CHICKEN DRY HELPS CREATE CRISPIER SKIN.
- DON'T RUSH THE COOK—LOW AND SLOW CREATES THE BEST FLAVOR.
- CHICKEN THIGHS ARE MORE FORGIVING THAN BREASTS AND STAY JUICY EVEN AT HIGHER TEMPERATURES.
- USE A MEAT THERMOMETER INSTEAD OF RELYING ON TIME ALONE.

INGREDIENTS

- 6 BONELESS, SKINLESS CHICKEN THIGHS
- 2 TBSP OLIVE OIL
- 2 TSP APPLEWOOD SMOKED SEA SALT
- 2 TSP APPLEWOOD SMOKED PAPRIKA
- 1 TSP MAPLE SMOKED BOURBON PEPPERCORN
- OPTIONAL CHOPPED PARSLEY FOR GARNISH

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- APPLEWOOD SMOKED SEA SALT
- APPLEWOOD SMOKED PAPRIKA
- MAPLE SMOKED BOURBON PEPPERCORN

WHAT TO SERVE WITH

- COWBOY POTATOES
- ROASTED ASPARAGUS
- HOMEMADE STEAK FRIES
- BAKED MAC & CHEESE
- GRILLED CORN ON THE COB

RECIPE VARIATIONS

- BBQ SAUCE
- HONEY GLAZE
- HOT HONEY
- GARLIC BUTTER