



SMOKED CHICKEN LEGS

THESE JUICY SMOKED CHICKEN LEGS ARE PACKED WITH BOLD SMOKY FLAVOR THAT'S PERFECT FOR FAMILY DINNERS OR BACKYARD GRILLING.



INGREDIENTS

- SKINLESS CHICKEN DRUMSTICKS
- 2 TABLESPOONS OLIVE OIL
- 2 TEASPOONS APPLEWOOD SMOKED SEA SALT
- 2 TEASPOONS APPLEWOOD SMOKED PAPRIKA
- 2 TEASPOONS MAPLE SMOKED BOURBON PEPPERCORN
- 2 TEASPOONS GARLIC POWDER
- 2 TEASPOONS OREGANO

FEATURED ORIGINAL COLD SMOKED PRODUCTS

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

WHAT TO SERVE WITH

- COWBOY POTATOES
- HOMEMADE STEAK FRIES
- ROASTED PARMESAN ASPARAGUS
- BAKED MAC & CHEESE

				
PREP TIME 15 MIN	COOK TIME 1 HR	TOTAL TIME 1 HR 15 MIN	SERVINGS 8	DIFFICULTY EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1

- PREHEAT OVEN TO 350°F. GREASE A 9X13-INCH BAKING DISH OR CAST IRON SKILLET WITH NON-STICK COOKING SPRAY.

STEP 2

- ADD A LAYER OF POTATOES TO THE BOTTOM OF THE DISH. SEASON WITH A GENEROUS SPRINKLE OF HICKORY SMOKED SEA SALT, HICKORY SMOKED PEPPERCORN, AND HICKORY SMOKED PAPRIKA. TOP WITH A LAYER OF SHREDDED CHEDDAR CHEESE

STEP 3

- ADD A LAYER OF COOKED HAM, BACON, CHOPPED RED ONION, AND SWEET CORN. LIGHTLY SEASON AGAIN WITH THE SMOKED SEASONING BLEND.

STEP 4

- REPEAT THE LAYERS--POTATOES, SEASONINGS, CHEESE, HAM, BACON, ONION, AND CORN-UNTIL ALL INGREDIENTS ARE USED. FINISH WITH A GENEROUS LAYER OF CHEDDAR CHEESE ON TOP.

STEP 5

- BAKE UNCOVERED FOR 60 MINUTES, OR UNTIL THE POTATOES ARE FORK TENDER AND THE CHEESE IS MELTED AND BUBBLY.

STEP 6

- REMOVE FROM THE OVEN AND LET REST FOR 5 MINUTES. GARNISH WITH SLICED GREEN ONIONS AND SERVE WARM.

SMOKED CHICKEN LEGS CONT'D



THE ORIGINAL

COLD SMOKED SALT & PEPPER CO.

🔥 SMOKEHOUSE KITCHEN TIPS:

- REMOVING THE SKIN ALLOWS THE SMOKED SEASONINGS TO COME INTO DIRECT CONTACT WITH THE MEAT, CREATING BOLDER FLAVOR IN EVERY BITE.
- PAT THE DRUMSTICKS COMPLETELY DRY BEFORE ADDING OLIVE OIL FOR THE BEST SEASONING COVERAGE.
- ROTATE THE DRUMSTICKS EVERY 15 MINUTES FOR EVEN COOKING.
- RESERVE A LITTLE SEASONING FOR LAYERING FLAVOR THROUGHOUT THE COOK.
- USE A MEAT THERMOMETER INSTEAD OF RELYING ONLY ON COOKING TIME.

COOKING SCIENCE

WHY REMOVE THE SKIN? MANY RECIPES LEAVE THE SKIN ON TO HELP RETAIN MOISTURE, BUT REMOVING IT ALLOWS THE SEASONING BLEND TO PENETRATE THE MEAT MORE EFFECTIVELY. BECAUSE CHICKEN LEGS NATURALLY CONTAIN MORE FAT AND CONNECTIVE TISSUE THAN CHICKEN BREASTS, THEY REMAIN JUICY THROUGHOUT THE SMOKING PROCESS EVEN WITHOUT THE SKIN. THE RESULT IS A CLEANER BITE WITH BOLD SMOKY FLAVOR IN EVERY PIECE.

WHY I REMOVE THE SKIN

"I PREFER REMOVING THE SKIN BECAUSE IT ALLOWS THE HANDCRAFTED SMOKED SEASONINGS TO COAT THE MEAT DIRECTLY, CREATING MORE FLAVOR IN EVERY BITE. CHICKEN LEGS AND THIGHS STAY NATURALLY JUICY DURING THE SMOKING PROCESS, SO YOU STILL END UP WITH TENDER, FLAVORFUL CHICKEN WITHOUT THE SKIN."
- ANDY (OWNER OF THE ORIGINAL COLD SMOKED SALT AND PEPPER CO.)

RECIPE VARIATIONS

- BBQ CHICKEN LEGS
- BUFFALO CHICKEN LEGS
- HONEY GARLIC CHICKEN LEGS
- MAPLE GLAZED CHICKEN LEGS
- SPICY CHICKEN LEGS USING HICKORY SMOKED HABANERO PEPPERCORN