

Smoked Chicken Thighs (THM S)

Makes approximately 8 chicken thighs.

Ingredients:

- 1 TBS Paprika
- 1 TBS Chili Powder
- 1 TBS Cumin
- 1 TBS Onion powder
- 1 TBS Garlic powder
- 2 TSP Mineral Salt
- 2 TSP Black Pepper
- 2 TSP Super Sweet
- 1 bag of boneless skinless chicken thighs, defrosted
- 1 bag hickory chips

Directions:

Place the defrosted chicken thighs on a transportable surface (we use a baking sheet or plates). Mix all seasonings together in a small bowl. Sprinkle liberally on the chicken thighs, then rub into the meat. Turnover and repeat.

Start smoker and let the temp reach 250F.

Place a good chunk of wood next to your coals, to begin burning and creating smoke. Place chicken on the grill, and closely monitor and add more coals or wood if necessary (the temperature should remain at 250F for consistent cooking).

Cook for 3-4 hours, flipping the thighs over half way through.

Once the thighs reach an internal temperature of 165-170F, they are done. Remove from grill and let rest for 15 minutes before serving.

Enjoy!