



Smoked Chicken Drumsticks

Oscar · 29/09/2024



Prep Time

8 hrs

Difficult

Easy

Servings

10 hrs 10 mins

Description

These smoked chicken legs are so versatile and easy I like to use applewood chips or other fruit woods but maple is also a great choice Use your favorite BBQ rub Letting the legs air-dry in the refrigerator overnight combined with a higher smoking temperature helps prevent rubbery skin that is common when smoking chicken Serve with your favorite BBQ sauce if desired

Ingredients

- - 12 chicken drumsticks - ¼ cup vegetable oil
- or as needed - ? cup BBQ rub

Instructions

1. Place drumsticks on a rack over a drip tray or baking sheet. Air-dry in the refrigerator
2. 8 hours to overnight. Preheat an electric smoker to 275 degrees F (135 degrees C) and add wood chips according to manufacturer's instructions. Brush drumsticks lightly with vegetable oil. Place drumsticks in a resealable plastic bag and sprinkle with the rub. Toss to coat evenly. Place drumsticks on the rack in the smoker. Smoke until chicken has reached an internal temperature of 165 degrees F (74 degrees C)
3. about 2 hours. Cook's Note My favorite rub is Brown Sugar BBQ Rub. For extra crispy skin
4. place drumsticks under a broiler
5. in an air fryer
6. or on a grill for 3 to 5 minutes.