



Smoked Chicken Breasts

Oscar · 29/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

8 hrs 5 mins

Description

This smoked chicken breast recipe is a delicious and different way to enjoy chicken breasts with plenty of smoky flavors. Brining the chicken before smoking allows it to stay moist and flavorful. They are a great addition to a salad, on a sandwich, or by themselves.

Ingredients

- 4 cups water - $\frac{1}{4}$ cup kosher salt - 2 tablespoons brown sugar - 1 tablespoon cider vinegar - 4 pounds skin-on
- bone-in chicken breasts - maple wood chips - 1 tablespoon brown sugar - 1 teaspoon salt - 1 teaspoon ground black pepper - 1 teaspoon paprika - $\frac{1}{2}$ teaspoon garlic powder - $\frac{1}{2}$ teaspoon onion powder

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Make brine: Combine water
2. kosher salt
3. brown sugar
4. and apple cider vinegar in a large bowl. Stir until salt and brown sugar are dissolved. Place chicken breasts into brine
5. cover
6. and refrigerate for at least 4 hours to overnight. Dotdash Meredith Food Studios Preheat an electric smoker according to manufacturer's directions to 225 degrees F (110 degrees C) using maple wood chips. Remove chicken breasts from brine and rinse under cold water. Pat dry and set aside. Dotdash Meredith Food Studios Make rub: Combine brown sugar
7. salt
8. black pepper
9. paprika
10. garlic powder
11. and onion powder in a bowl. Sprinkle dry rub all over chicken breasts and place skin-side up on a grill rack in the preheated smoker. Place a drip pan underneath. Dotdash Meredith Food Studios Smoke chicken breasts in the preheated smoker until chicken is no longer pink and the juices run clear
12. about 4 hours
13. adding maple wood chips as necessary to keep the smoke continuous. An instant-read thermometer inserted near the bone should read at least 165 degrees F (74 degrees C). Dotdash Meredith Food Studios Recipe Tip You will need about 3 large chicken breasts (4 pounds) for this recipe. Editor's Note: Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount of marinade consumed will vary.