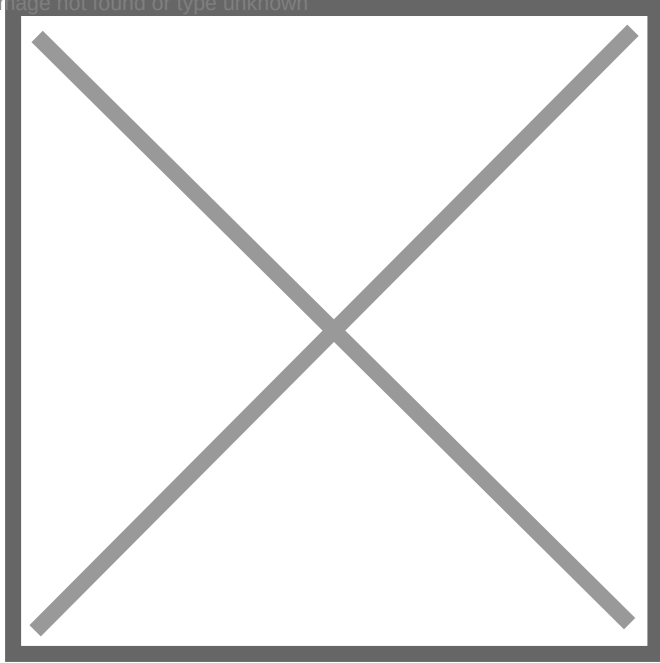




Brined and Smoked Chicken Thighs

Oscar · 29/09/2024

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Prep Time

8 hrs 10 mins

Difficult

Medium

Servings

10 hrs 35 mins

Description

Very juicy tender and flavorful smoked chicken thighs My skins got mostly crispy in the smoker The smoke intensity is mild and the applewood flavor comes through nicely

Ingredients

- - 6 cups water - 1 cup dark brown sugar - 1 cup kosher salt - 2 tablespoons whole black peppercorns - 4 large cloves garlic
- mashed - 2 large bay leaves - 4 (5 inch) sprigs fresh rosemary - 1 medium lemon
- sliced and seeds removed - 8 (8 ounce) bone-in
- skin-on chicken thighs - 3 applewood chunks
- for smoking - 2 teaspoons ground black pepper - 1 teaspoon kosher salt

Instructions

1. Whisk together water
2. brown sugar
3. 1 cup kosher salt
4. black peppercorns
5. garlic cloves
6. and bay leaves in a large saucepan until sugar and salt dissolve. Turn heat to medium-high and bring to a boil. Carefully pour brine mixture into a large heat-proof container and stir in rosemary sprigs and lemon slices. Place in the refrigerator until completely chilled
7. about 2 hours. Add chicken thighs to the chilled brine. Place a small plate on top of chicken thighs to ensure they stay submerged
8. then cover container with a lid or plastic wrap. Refrigerate chicken thighs in brine for at least 6 hours
9. or up to 24 hours. Open the bottom vent of a grill completely. Light a charcoal chimney starter filled with briquettes. When briquettes are covered with gray ash
10. pour them onto bottom grate of the grill
11. and then push to 1 side of the grill. Place 3 to 4 applewood chunks on top of hot coals. Coat top grate with oil; place on grill. Cover and insert an instant-read thermometer into a vent in the lid; maintain a temperature between 225 and 250 degrees F (107 and 120 degrees C) for 15 to 20 minutes. Remove chicken thighs from brine and pat dry with paper towels
12. removing as much moisture on the surface of the thighs as possible. Sprinkle evenly with black pepper and remaining 1 teaspoon salt. Place chicken thighs on the preheated grill
13. skin-side up
14. over the side without coals. Cover and smoke until a thermometer inserted in thickest portion registers 165 degrees F (74 degrees C)
15. about 1 hour 45 minutes to 2 hours. Transfer chicken thighs to a large plate or platter and let rest for 10 minutes before serving. From the Editor Always brine foods in a food-grade
16. nonreactive container such as a stainless steel or enameled stockpot
17. a brining bag
18. or a food-grade plastic bucket. Nutrition data for this recipe includes the full amount of brine ingredients. The actual amount of brine consumed will vary. Cook's Note: Brining the chicken thighs before smoking them helps to keep the texture tender and juicy. Because this is a wet brine
19. as opposed to a dry brine
20. it is important to remove as much moisture as possible from the surface of the thighs before smoking to ensure there is no barrier inhibiting the smoke from imparting its flavor into the meat and to ensure even browning between the thighs.