



Smoked Chicken Thighs

Oscar · 29/09/2024



Prep Time

2 hrs 10 mins

Difficult

Medium

Servings

8

Description

Dryrubbed chicken thighs are smoked in an electric smoker

Ingredients

- - 1 teaspoon salt - 1 teaspoon ground black pepper - 1 teaspoon red pepper flakes - 1 teaspoon paprika - 1 teaspoon garlic powder - ½ teaspoon thyme - ½ teaspoon oregano - 8 skinless
- boneless chicken thighs - 1 cup cherry wood chips
- or as needed

Instructions

1. Preheat a smoker to 200 degrees F (93 degrees C). Combine salt
2. black pepper
3. red pepper flakes
4. paprika
5. garlic powder
6. thyme
7. and oregano in a bowl. Apply to chicken thighs as a dry rub. Smoke thighs using cherry wood for 1 hour. Rotate and flip thighs and continue smoking until internal temperature reaches 165 degrees F (74 degrees C)
8. about 1 hour more. Recipe Tip Use your favorite wood for smoking.