

Smoked Chicken Leg Quarters

Oscar · 29/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

6 hrs 40 mins

Description

Chicken leg quarters are flavored with a dry rub marinade and then smoked to perfection in an electric smoker

Ingredients

- - 2 tablespoons salt
- or to taste - 1 teaspoon garlic powder - 1 teaspoon red pepper flakes - 1 teaspoon ground black pepper - 1 pinch cayenne pepper - 4 chicken leg quarters - wood chips
- soaked in water for 20 minutes

Instructions

1. Combine salt
2. garlic powder
3. red pepper flakes
4. black pepper
5. and cayenne pepper in a glass or ceramic bowl. Add chicken; toss to evenly coat. Cover the bowl with plastic wrap and marinate in the refrigerator for 4 to 8 hours. Three hours before cooking
6. set an electric smoker to 275 degrees F (135 degrees C). Keep the top vent closed. When ready to cook
7. place 1 chicken leg quarter on each of the four wire racks. Place racks into the smoker; add water to the water pan. Add two loads soaked wood chips according to the manufacturer's instructions and open vent. Smoke chicken until no longer pink in the center and the juices run clear
8. about 2 1/2 hours
9. adding more wood chips after each hour of cooking. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Tips Instead of marinating the chicken in the dry rub
10. you can use a store-bought or homemade brine (with water
11. apple juice
12. salt
13. and sugar)
14. or even an Italian dressing. If you use brine or dressing
15. don't marinate the chicken for longer than 8 hours or the vinegar will start to cook the meat. You can use any wood chips you like
16. such as cherry or hickory. Add apple juice to the water pan if desired. If you're removing the skin before marinating and cooking the chicken
17. set the smoker to 225 degrees F (107 degrees C). Editor's Note: Nutrition data for this recipe includes the full amount of dry marinade ingredients. The actual amount consumed will vary.