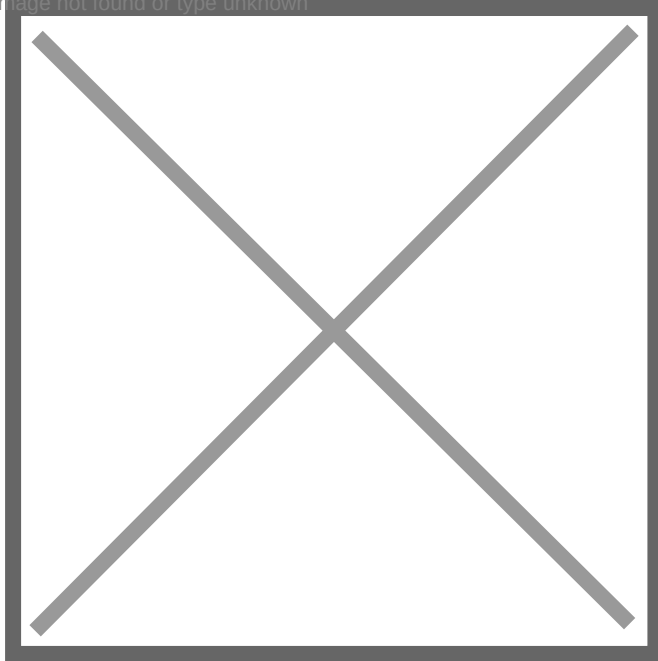




Marinated Boneless Skinless Smoked Chicken Thighs

Oscar · 29/09/2024

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Prep Time

2 hrs

Difficult

Medium

Servings

4 hrs 15 mins

Description

Smoky and slightly spicy chicken thighs with a tender and moist interior The type of hot honey used will have a big impact on how spicy your thighs are the extrahot honey has a kick to it The chicken thighs have a thin smoke ring with a deep mahogany color on the surface of the thighs thanks to the marinade and smoke Great on a biscuit with extrahot honey or on a buttered and toasted brioche bun

Ingredients

- - ½ cup soy sauce - ½ cup dark brown sugar - cup 1/4 cup hot honey (such as Mike's Hot Honey®) - 1 large shallot
- finely chopped - 6 cloves garlic
- minced - 1 tablespoon chili powder - 3 pounds boneless
- skinless chicken thighs - 2 teaspoons cornstarch - 2 teaspoons water - 2 teaspoons kosher salt - 2 teaspoons ground black pepper

Instructions

1. Whisk together soy sauce
2. brown sugar
3. hot honey
4. shallot
5. garlic
6. and chili powder in a medium bowl. Combine hot honey mixture and chicken thighs in a gallon-sized resealable plastic bag. Seal bag and gently massage to work marinade into thighs. Chill in a refrigerator
7. at least 2 hours
8. or up to 8 hours. Prepare a smoker according to manufacturer's instructions
9. bringing internal temperature to 225 to 250 degrees F (107 to 120 degrees C); maintain temperature for 15 to 20 minutes. Remove chicken thighs from marinade
10. and pat dry with paper towels; do not discard marinade. Stir together cornstarch and water in a small metal bowl until combined. Strain marinade through a fine-mesh strainer into a small saucepan; whisk in cornstarch mixture. Bring marinade mixture to a boil over medium heat
11. whisking frequently. Reduce heat to low and cook
12. whisking occasionally
13. until sauce is thickened
14. about 3 minutes. Set sauce aside to cool at room temperature. Sprinkle chicken thighs evenly with salt and pepper. Smoke chicken thighs
15. maintaining temperature inside smoker
16. until a thermometer inserted into the thickest portion registers 165 degrees F (74 degrees C)
17. about 1 hour 45 minutes to 2 hours
18. brushing chicken thighs with reserved sauce every 15 minutes after the first hour of smoking. Transfer chicken thighs to a plate or platter and serve immediately.