

Sweet Smoked Chicken Thighs

Prep: 10 minutes • Cook: 1 hour 30 minutes

Juicy, smoky chicken thighs coated in a sweet-and-smoky rub, cooked at a gentle 275–300°F for crisp skin and succulent, perfectly rendered dark meat.

Ingredients

- 2 tablespoons turbinado sugar
- 2 teaspoons smoked paprika
- 1 3/4 teaspoons Morton Coarse Kosher Salt
- 1 teaspoon black pepper (freshly ground)
- 1 teaspoon granulated garlic
- 1 teaspoon onion powder
- 1/2 teaspoon chili powder
- 8 (about 3 lb) chicken thighs (bone-in, skin-on)
- 1 tablespoon olive oil

Instructions

1. Prepare a smoker to cook at 275 to 300°F; on a charcoal or gas grill, set up 2-zone heat and add wood chunks or chips for smoke.
2. In a small bowl, combine the rub ingredients: turbinado sugar, smoked paprika, kosher salt, black pepper, granulated garlic, onion powder, and chili powder.
3. Trim excess fat from the chicken thighs and pat dry; lightly coat with olive oil, then season evenly with the rub, pressing it into the skin and meat.
4. Place the thighs on the smoker grate and cook covered until the internal temperature reaches 170 to 175°F, about 1 1/2 to 2 hours.
5. Remove from the smoker and serve hot.

Tags: Chicken, BBQ, Smoked, American, Southern, Easy
