

Barbecue Chicken Thighs Recipe

Prep: Trim your chicken thighs of excess skin.

If you want to know how to trim your chicken thighs, see the tutorial on [this page](#).

Now that you've trimmed your chicken thighs, it's time to get 'em ready for the smoker!

We need to dry brine the chicken thighs for at least a couple hours. Overnight is even better. Then we'll smoke them into barbecue chicken deliciousness.

- Bone in chicken thighs, skin on
- [Barbecue chicken rub](#) or [barbecue dry rub](#)
- [Easy Barbecue Sauce](#) or [Kansas City Barbecue Sauce](#)
- [Apple](#) or [hickory](#) wood chunks or chips. Or a combination of the two.

1. Season the chicken thighs with the barbecue rub of your choice. About a teaspoon or so per side. You can use more or less depending on your taste.
2. Place the seasoned chicken thighs in a gallon storage bag. Seal the bag, removing as much air as you can. Dry brine in the refrigerator for 2-24 hours. If dry brining overnight, turn the bag of chicken thighs over a couple of times to distribute the brine and spices evenly.
3. Prepare your smoker for cooking. Heat to 275F°. After 15-20 minutes at 275F°, clean your smoker grate.
4. When your smoker is ready, add the wood chunks or chips.
5. Place your seasoned chicken thighs in the smoker skin side down. Cook for 1-1/2 hours at 275F°.
6. After 1-1/2 hours of cooking, turn the chicken thighs over. Cook for another thirty minutes at 275F°.
7. Turn your smoker up to 325F°-350F°. (If your smoker doesn't get this hot, you can continue to cook the chicken thighs at the highest temperature your smoker cooks at, or, you can finish the chicken thighs on a medium hot grill, or in the oven.)
8. Turn the chicken thighs back over so the skin side is down again. Baste with the barbecue sauce of your choice. Cook for 15 minutes,
9. After 15 minutes of cooking, turn the barbecue chicken thighs over so the skin side is up. Baste with the barbecue sauce and cook for another 15 minutes, or until the skin is to your liking. Be careful not to overcook the chicken. The higher the heat, the faster the skin will cook without drying out the chicken.
10. Serve your barbecue chicken thighs with a little sauce on the side if desired.
11. Enjoy!



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