

# Smoked Chicken Thighs Recipe Card

## Ingredients

- **Chicken thighs:** 4-6 pieces (bone-in, skin-on preferred)
  - **Seasoning rub:**
    - 2 tbsp smoked paprika
    - 1 tbsp garlic powder
    - 1 tbsp onion powder
    - 1 tsp cayenne pepper (optional)
    - 1 tsp salt
    - 1 tsp black pepper
  - **Wood chips/pellets:** Applewood or hickory for best flavor
  - **Optional glaze:** 1/4 cup barbecue sauce or honey glaze
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## Instructions

1. **Preparation:**
    - Pat chicken thighs dry with a paper towel.
    - Apply seasoning rub generously on all sides.
    - Let the chicken rest for 30 minutes at room temperature.
  2. **Preheat the Smoker:**
    - Heat smoker to 225°F.
    - Add wood chips or pellets.
  3. **Smoke the Chicken:**
    - Place chicken thighs on the smoker grate, skin side up.
    - Smoke for 1.5 to 2 hours, or until internal temperature reaches 165°F.
  4. **Optional Glaze:**
    - Brush thighs with barbecue sauce or honey glaze in the last 10 minutes of smoking.
  5. **Rest and Serve:**
    - Remove from smoker and let rest for 10 minutes.
    - Serve hot with your favorite sides.
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## Tips

- Monitor internal temperature with a meat thermometer for accuracy.
  - For crispier skin, increase smoker temperature to 275°F in the last 15 minutes.
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