BBQ CHICKEN THIGHS WITH CRISPY SKIN

Smoky chicken thighs with crispy skin and a glossy layer of sauce. You smoke them low first, then turn up the heat for the skin. Thigh meat is very forgiving and stays juicy. On the BBQ, you are done in two hours.



INGREDIENTS

For 4 people

Baking and cooking times apply to the original quantity.

- 8 bone-in, skin-on chicken thighs, unseasoned, of equal size (about 150 g each)
- 10 g base rub with salt, pepper and garlic, such as Killer Hogs The A.P. Rub
- 15 g chicken rub, such as Oakridge Secret Weapon Pork & Chicken Rub
- 200 ml tomato-based BBQ sauce, such as Blues Hog Original BBQ Sauce
- 3 tbsp apple cider vinegar

HOW TO MAKE BBQ CHICKEN THIGHS

1. Pat the chicken thighs dry with kitchen paper.
2. Trim off loose bits of skin, flaps and thick pockets of fat.
3. Pull the skin tight and even over the meat, so every thigh gets a neat, rounded shape.
4. Season the thighs all over with the base rub, a little more on the meat side than on the skin.
5. Place them skin side up on a rack and let them rest uncovered in the fridge for at least 2 hours, preferably overnight.
6. Set up the BBQ for indirect cooking at 110 °C (230 °F) and add the apple wood to the coals.
7. Mix the BBQ sauce with the apple cider vinegar in a small saucepan to make a runny glaze.
8. Dust the thighs with a thin layer of chicken rub, mostly on the meat side.
9. Place the thighs skin side up away from the direct heat as soon as the smoke runs thin and blue.
10. Insert a probe thermometer into the thickest part of a large thigh, without touching the bone.
11. Smoke the thighs for about 1 hour with the lid closed, until the skin is golden brown and the internal temperature is around 65 °C (149 °F).
12. Open the air intake and let the BBQ climb to 150 °C (300 °F).
13. Keep cooking the thighs at 150 °C (300 °F) for about 30 to 45 minutes, until they reach an internal temperature of 85 to 90 °C (185 to 194 °F) and the skin feels tight and crispy.
14. Set the saucepan at the edge of the BBQ for the last 10 minutes, so the glaze warms up.
15. Take the thighs off the BBQ, dip them one by one in the warm glaze and let them drain briefly.
16. Put them back on the indirect side and let the glaze set for about 10 minutes at 150 °C (300 °F), until it is glossy and slightly tacky.
17. Rest the thighs for 5 minutes and serve them straight away.