

Smoked Chicken Thighs

These smoked chicken thighs are a great way to enjoy delicious chicken smoked in your own backyard. Seasoned with my signature sweet rub, smoked to perfection, then slathered in whiskey peach BBQ sauce, these chicken thighs can't be beat!



5 from 4 votes

Prep Time

10 mins

Cook Time

1 hr

Total Time

1 hr 10 mins

Course: Main Dish Cuisine: American

Keyword: Smoked Chicken Thighs Servings: 4 Calories: 484kcal

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Ingredients

- 2 pounds bone-in, skin-on chicken thighs
- 2 Tablespoons [Hey Grill Hey Signature Sweet Rub](#)
- ½ cup [Whiskey Peach BBQ Sauce](#)

Instructions

1. Preheat your smoker to 275 degrees F.
2. Prep your chicken thighs. Trim off any excess skin or extra thin chicken around the edges of the bone. Roll the chicken tightly into uniform pieces.
3. Season on all sides with the sweet rub (you don't need to use the entire 2 Tablespoons as specified in the ingredients, simply use enough to completely cover the chicken).
4. Place the chicken on the smoker skin side up. Close the lid, and cook until the internal temperature reaches 165 degrees F. This will take anywhere from 45 minutes to 1 hour 15 minutes depending on how big your chicken thighs are.
5. Baste with the Whiskey Peach BBQ Sauce (or your favorite BBQ sauce) until the internal temperature measured with a meat thermometer reaches 170-175 degrees F.
6. Remove from the grill, allow to rest for 5-10 minutes, serve, and enjoy!

Nutrition

Calories: 484kcal | Carbohydrates: 15g | Protein: 32g | Fat: 32g | Saturated Fat: 9g | Cholesterol: 189mg | Sodium: 516mg | Potassium: 478mg | Fiber: 1g | Sugar: 12g | Vitamin A: 230IU | Vitamin C: 1mg | Calcium: 27mg | Iron: 2mg