



Myron Mixon's World Famous Cupcake Chicken

Ingredients:

- 12 chicken drumsticks
- 1 tablespoon olive oil
- 1 tablespoon Myron Mixon's Chicken Rub (or your favorite chicken rub)
- 1 cup Myron Mixon's BBQ Sauce (or your favorite BBQ sauce)

Instructions:

1. **Preheat and Prep:** Preheat your smoker to 250°F (121°C). Place a muffin tin in the smoker to heat up.
2. **Prepare the Chicken:** Rinse the chicken drumsticks and pat them dry. Rub them with olive oil and then generously coat them with the chicken rub.
3. **"Cupcake" the Chicken:** Place each drumstick upright in a cup of the preheated muffin tin. This helps them cook evenly and creates a fun presentation.
4. **Smoke:** Smoke the chicken for 2 hours.
5. **Glaze:** Brush the chicken drumsticks with BBQ sauce. Continue to smoke for another 45 minutes, or until the chicken reaches an internal temperature of 165°F (74°C).
6. **Serve:** Remove the chicken from the smoker and let it rest for a few minutes before serving.

Tips:

- Use a meat thermometer to ensure the chicken is cooked through.
- If you don't have Myron Mixon's products, feel free to use your favorite brands of chicken rub and BBQ sauce.
- For extra flavor, baste the chicken with BBQ sauce a few times during the cooking process.
- This recipe can also be made with chicken thighs or wings.

Additional Information:

- **Prep time:** 15 minutes
- **Cook time:** 2 hours 45 minutes
- **Serves:** 6 people