



Smoked Chicken Thighs

(Pit Boss Sportsman & ThermoWorks RFX)

Ingredients:

- 2 pounds boneless, skinless chicken thighs
- 2 tablespoons olive oil
- 1 tablespoon your favorite BBQ rub

Instructions:

1. **Prepare the Chicken Thighs:** Pat the chicken thighs dry with paper towels. Drizzle with olive oil and season generously with your favorite BBQ rub.
2. **Prepare the Smoker:** Preheat your Pit Boss Sportsman 7 Series vertical smoker to 275°F (135°C). Add your favorite wood chips for smoke flavor (hickory, apple, or cherry work well).
3. **Insert Meat Probe:** Insert the ThermoWorks RFX probe into the thickest part of one of the chicken thighs.
4. **Smoke the Chicken:** Place the chicken thighs on the smoker grates. Close the lid and smoke until the internal temperature reaches 165°F (74°C), about 1.5 to 2 hours.
5. **Rest and Serve:** Once the chicken reaches the target temperature, remove from the smoker and let rest for 5-10 minutes before serving.

Tips:

- Use a good quality instant-read thermometer to verify the temperature if you like.
- You can use bone-in, skin-on chicken thighs if you prefer. Adjust cooking time accordingly.
- Brining the chicken thighs for a few hours before smoking will help them stay extra juicy.
- For crispier skin (if using skin-on thighs), increase the smoker temperature to 350°F (177°C) for the last 15-20 minutes of cooking.

Additional Information:

- **Prep time:** 10 minutes
- **Cook time:** 1.5 - 2 hours
- **Serves:** 4-6 people