

- Easy No Sweat Recipe -

Prairie-Style Smoked Chicken Thighs

Ain't nothin' like smoked chicken thighs with some prairie attitude!

Serves 6

12 bone-in skin-on chicken thighs
yellow ballpark mustard
Cowboy Thunder Coffee Rub

2/3 cup Sweet-style BBQ Sauce
2 tbsp amber rum
2 tsp **Cowboy Thunder Coffee Rub**

Preheat smoker to 225°F.

Trim chicken thighs of excess skin and fat. Brush both sides with the mustard. Sprinkle both sides with the **Cowboy Thunder Coffee Rub**. Place on the smoker. Smoke for 50 minutes.

Meanwhile, mix together the BBQ sauce, rum and **Cowboy Thunder**. At the 45-50 minute hour mark, brush with the BBQ sauce. Smoke 15 minutes. Turn the thighs over and brush the other side with the remaining sauce. Smoke 15-20 more minutes or until cooked and juices run clear.



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