

JAMAICAN ME CRAZY SMOKED CHICKEN THIGHS

INGREDIENTS:

- 8 Chicken Thighs, bone in skin on
- 1 package **Char Crust Jamaican Jerk**
- **Duck Fat Cooking Oil Spray**

DIRECTIONS:

- Preheat the smoker to 250 F.
- Empty contents of the Char Crust Jamaican Jerk seasoning into a bowl.
- Lightly spray the chicken thighs with Duck Fat Cooking Oil Spray.
- Place chicken thighs, one at a time, into the bowl of Jamaican Jerk seasoning and coat all sides thoroughly.
- Place thighs on cutting board or wire rack and spray lightly with Duck Fat Cooking Oil Spray one more time before placing on the smoker.
- Transfer the chicken pieces to the smoker and let smoke until the internal temperature reaches 155 F (*for us it was about 30 minutes*)
- Once the internal temperature reaches 155 F, increase the smoker temp to 350 F and give the chicken another light spray with the Duck Fat spray. Continue smoking until internal temperature reaches 170 F.
- Remove and ENJOY!!



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