

DARK SIDE CHICKEN THIGHS

Prep time: 5 mins | Grill Time: 1 hr | Grill Temp: 250 F

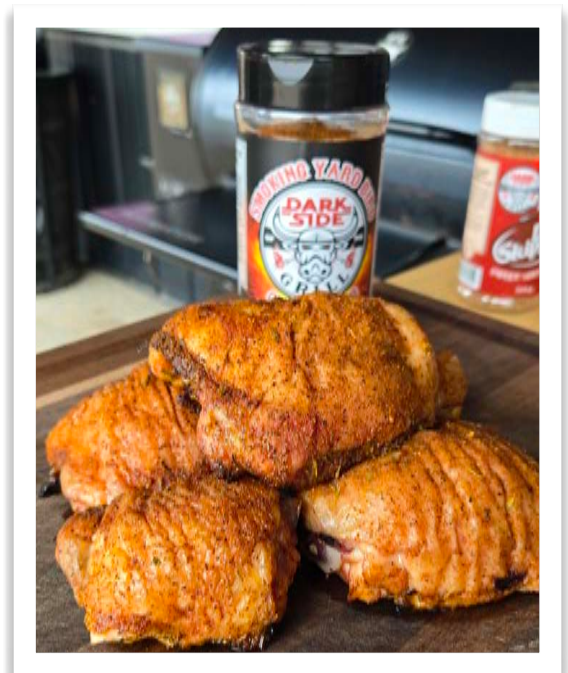
INGREDIENTS:

- 1 PKG **Skin On Back Off Chicken Thighs**
- **DARK SIDE Smoking Yard Bird Chicken Rub**

DIRECTIONS:

- Preheat your smoker grill to 250 F
- Season chicken thighs, all sides, with Dark Side Smoking Yard Bird Chicken Rub (*or seasoning of choice*).
- Place chicken on the smoker, skin side up, and insert the probe.
- Remove once internal temperature reaches 165 F.
- Allow to rest for a few minutes before serving.

Enjoy!



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