



Shaker-Style Smoked Chicken Thighs

Servings: **0 servings**

Ingredients

- 1/2 cup(s) cider vinegar
 - 1/4 cup(s) extra-virgin olive oil
 - 3/4 teaspoon(s) kosher salt
 - 1/4 cup(s) chopped shallot
 - 2 clove(s) garlic
 - 2 pound(s) boneless, skinless chicken thighs
 - 1 cup(s) applewood chips, or you may substitute maple or hickory chips
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Directions

1. Whisk vinegar, oil and salt in a medium bowl. Stir in shallots and garlic. Add chicken and toss to coat. Cover and marinate in the refrigerator for 20 minutes to 3 hours.
 2. Prepare wood-chip packet.
 3. Place the packet under the grill racks. Preheat grill and packet until smoky.
 4. Transfer the chicken to the grill, allowing excess marinade to drip back into the bowl (discard marinade). Grill the chicken, turning once, until cooked through, 6 to 8 minutes per side. Serve hot or chilled.
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