

Bacon Wrapped Chicken Thighs



Category: Entrée

Method: Smoking (Cooking)

Time: 2 Hours, 30 Minutes

Yield: 8 Servings

Suitable For: Low Carb Diet

Source: <https://www.smoker-cooking.com>

Recipe By: SmokerBill

When encircled with sliced bacon and smoked at a high temperature, chicken thighs become a truly wonderful entrée, and become the star attraction of any meal.

Ingredients and Instructions

- 8 boneless, skinless chicken thighs
- One 12 ounce package of sliced bacon
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper
- Toothpicks

1. Season chicken thighs on all sides with salt and pepper.
2. Wrap each thigh with two slices of bacon.
3. Use toothpicks to secure the bacon to the thigh meat.
4. Cook in a 275°F to 300°F smoker, using apple wood chips for smoke.
5. Check for doneness at 90 minutes. Remove when internal temperature reaches 170°F and bacon is crisped.
6. Serve immediately.

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