

## **HICKORY SMOKED BUTTERMILK HERBED CHICKEN THIGHS**

*(adapted from Weber's Big Book Of Grilling)*

### **For the marinade:**

1 cup buttermilk  
1 tablespoon dijon mustard  
1 tablespoon honey  
1 tablespoon chopped fresh rosemary  
1 teaspoon kosher salt  
1/2 teaspoon dried thyme  
1/2 teaspoon dried sage  
1/2 teaspoon dried marjoram  
1/2 teaspoon freshly ground black pepper

8 chicken thighs (with bone and skin), about 4 oz. each

1 cup hickory wood chips

To make the marinade: In a medium bowl whisk together the marinade ingredients.

Trim the chicken of any excess fat and place in a resealable plastic bag with the marinade. Refrigerate 6 to 8 hours. Thirty minutes prior to cooking chicken on the grill remove the chicken from the marinade and allow chicken to rest at room temperature, discard the old marinade.

Prepare the grill. Soak wood chips in cold water for 30 minutes prior to grilling. Ensure that coals have ashed over then spread wood chips over coals. Put the cooking grate on the grill and allow to heat for 2 minutes while the wood chips begin to smoke. Sear the thighs skin side down over direct medium heat with the grill covered for 10 minutes (until the skin crisps), then turn the chicken over and cook 20- 25 minutes more until the chicken is no longer pink at the bone. Remove from grill and allow to rest for 5 minutes.

Serves 4.

Note: using woodchips will turn the meat a pinkish hue, this is normal when smoking.

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