



## BBQ Chicken Thighs

Recipe and photo from traegergrills.com.



### Ingredients:

6 Bone-in chicken thighs, skin on  
1 bottle Traeger Big Game Rub (or your other favorite)  
Salt and pepper, to taste

### Preparation:

When ready to cook, start the [Traeger](#) grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 350 degrees F and preheat, lid closed, for 10 to 15 minutes.

While grill is heating, trim excess fat and skin from chicken thighs. Season with a light layer of salt and pepper and a layer of Traeger Big Game Rub.

Place chicken thighs on the grill grate and cook for 35 minutes. Check internal temperature; chicken is done at 165 degrees F, but there is enough fat that they will stay moist at an internal temperature of 180 degrees F and the texture is better.

Remove from the grill and let rest for 5 minutes before serving. Enjoy!

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