

# Smoked Chicken Drumsticks

**Mike**

Smoked Chicken Drumsticks

Two dozen chicken drumsticks.

Place drumsticks in brine solution ( 1/2 cup canning salt and 1/2 cup sugar dissolved in 2 quarts cool water ), refrigerate overnight or 8 to 10 hours. Additional seasonings (garlic, red pepper, etc) can also be added to the brine solution.

Drain brine and rinse drumsticks in cool water. Pat drumsticks dry with paper towels.

Place drumsticks in electric smoker and smoke using apple wood chips for three hours. This will take 3 heaping pans of chips, approximately one pan per hour.

After smoking for three hours, just let the electric heat element continue to process (dehydrate) the drumsticks for another 3 to 4 hours.

Drumsticks will be dark brown and the skin will shrink back from the upper end of the drumstick.

If meat is not completely processed, you can bake in oven at low temperature (200 - 225 degrees till done). DON'T microwave.

Cover and store in refrigerator for 3-4 days, or place in freezer for up to 2 months.